



Company Description

Founded in October 2010 by Olivier Bendel, Déliciae Hospitality Management (DHM) opened its first restaurant, L'Entrecôte The Steak & Fries Bistro, on the quaint duxton hill in Singapore. DHM currently has 6 restaurants, all situated at iconic destinations across Singapore: L'Entrecôte The Steak & Fries Bristro at duxton hill, lorong mambong and customs house; Sabio by the Sea over-looking the sea at the picturesque Quayside Isle-sentosa cove; BTM at duxton hill; and Riviera our stunning Mediterranean Fine Dining and Lounge concept over-looking the iconic Marina Bay of Singapore

We are looking for the elites of the F&B industry, Dedicated Sous Chef in overall Mediterranean, European and or French cuisine style to join our DHM family.

Position: Sous Chef

What we Offer (with terms and conditions)

- 5day workweek with Medical Benefits
- Referral fee
- DHM Bonuses Scheme
- Open-door policy

Job Description:

*Reporting to Executive Chef: responsible for providing day-to-day restaurant operations/outside, advice to a brigade of chefs, maintaining a committed and engaged team.

*A performance driven leadership approach by creating a culture of results within a high-pressured environment through inspirational leadership.

*Taking the initiative, responsibility, committed to achieving growth by creating a culture of innovation, adaptability and challenging the norm.

*Accountable for maintaining ordering and controlling food stocks within budget.

*Accountable for innovative menu planning and monthly promotional menu planning.

*Implement and maintain food monitoring procedures to facilitate budgetary control and as well as for manpower cost against agreed budgets.

*Other responsibilities will be overseeing and training the junior members of the team, costings, stock control, ordering and ensuring all health, hygiene and safety risk management procedures are always in place and diligently followed.

*Responsible for creating menus for special events, outside catering and wedding events etc

* This job description is not intended to detail every aspect of your job or list every task you may perform. It is provided as a general overview of the skills and responsibilities required to do this job successfully.

*To constantly update your knowledge and skills for the good of the establishment

Requirements

- Minimum 3 years of chef experiences in overall Mediterranean, European and or French cuisine style.
- Leadership/supervisory experience required
- Knowledge of purchasing, ordering, receiving, food costing and inventory procedures etc

To apply, please email resume to: myfuture@dhm.com.sg. Only shortlisted candidates will be notified.

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