

Royal Princess Members Club, South Park invites applications for the position of:

SPECIALIST CHEF / KITCHEN COORDINATOR

Key Responsibilities:

- Plan, prepare and present high-quality specialty cuisine
- Coordinate daily kitchen operations, staff and scheduling
- Maintain food safety, hygiene and stock control standards
- Train and supervise kitchen personnel

Requirements:

- Certificate/Diploma in Culinary Arts or equivalent
- Minimum 5 years' experience, including specialty cuisine
- Proven supervisory or coordination experience
- Valid Food Badge

Fill out application and Submit CV and cover letter to: HR Manager, Royal Princess Members Club, South Park

Only shortlisted applicants will be contacted.