

HuaYuan Chinese Restaurant
#70 Main Road, Fanny Village, Point Fortin
394-6333

CHEF OF CHINESE CUISINE and CHINESE PASTRY CHEF

Job Duties include:

- Preparation and cooking of authentic Chinese Cuisine and Chinese pastries according to recipes/menu.
- Maintain stock inventory and ensure that all stocks are well maintained.
- Ensure highest standards and consistent quality in the daily preparation techniques and recipes.
- Ensure proper sanitation and cleanliness of surfaces and storage containers.
- Operation of kitchen equipment safely and responsibly.

Experience and Education requirements:

- Certification as Chinese Cuisine Chef or Pastry Chef from recognized institution with at least 3 years experience in Chinese Restaurant Industry.
- Strong experience in Chinese Cuisine including all varieties of noodles, rice, Chinese pastries and chinese ingredients.
- Applicant must be able to speak fluent Cantonese, Mandarin and English.
- Must be willing to work on weekends and public holidays
- Must be willing to work at fast-paced environment.

Interested applicants must send application and resume to the address below **before 7th June 2026**

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Applicants are also required to submit a copy of their application to:

Chief Manpower Officer, Ministry of Labour,

Small and Micro Enterprise Development, Duke Place,

50-54 Duke Street, Port of Spain

or email to cmo.resumes@gov.tt