

## **Position: Garde Manger Chef**

### **Summary of Position:**

The University Restaurant seeks applications for the post of Garde Manger Chef. This person will design seasonal menus to produce pantry products with high standard for the restaurant and retail store. The position requires participating on and off campus activities.

### **Duties & Responsibilities:**

1. Establish daily production sheet for retail store and restaurant operations
2. Supervise and execute daily cold food production to support both retail and restaurant operations
3. Direct the production team to produce quality products according to the portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures
4. Manage the environment through keeping sanitary work station, and enforcing proper food handling

### **Qualifications:**

1. Bachelor's degree in a field related to the Bachelor of Food and Beverage Management with a Master's degree preferred or the equivalent in terms of industry experience
2. Experience in salads, cold dressings, and sandwiches
3. Skills in hors d'oeuvre, appetizers, charcuterie and Garde Manger works
4. Capability in buffet, catering and banquet operations
5. At least five years of Garde Manger and quality banquet production experience in professional establishments preferred
6. Memberships in professional F&B related associations are preferred

Interested parties please send full resume with expected salary, recent photo and copy of certificates of the highest education to Macau PO Box 345 or by fax to (853) 2882 7089 or by email to [recruit@must.edu.mo](mailto:recruit@must.edu.mo)