



THE FULLERTON HOTEL  
SINGAPORE



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### **Chef de Cuisine**

- Plan in conjunction with the Executive Chef and outlet F&B Manager activities, promotions, menu implementations according to the annual marketing plans.
- Ensure that all designated action points from daily briefings or bi-monthly operational meetings are being followed by the individuals concerned.
- Guide Sous Chefs in decision-making and judgement.
- Be aware of and comply with all legislation affecting the operation, including licensing regulations, health regulations and fire and safety regulations.
- Assist the Executive Chef in compiling the annual marketing plans and budgets.
- Be responsible and accountable for the overall food cost as well as kitchen supplies, kitchen energy costs and kitchen utensils.
- Complete detailed checks of the entire Food and Beverage operation during all service periods taking necessary actions to correct any deviation from quality standards.
- Assist in the preparation and control of daily and weekly market lists.
- Be fully responsible for the labour budget of the kitchen department

### **Requirements :**

- Experience in Western, Asian and Banquet Kitchen is essential
- Good, creative culinary skills with sound working knowledge of the kitchen
- Good interpersonal skills
- Ability to thrive under pressure

To apply for the above positions, please send your full resume to [careers@fullertonhotels.com](mailto:careers@fullertonhotels.com).