



The Tanglin Club was founded in 1865 and is prominent among the established private members' clubs in Singapore. We are now looking for an individual to work with the F&B Culinary Department.

Chef de Partie

Responsibilities:

- Ensures mise-en place before each service
- Assists in ensuring minimal wastage
- Ensures proper storage of all food items and its working stations
- Prepares and presents all dishes according to the Club's recipe
- Ensures the cleanliness of the kitchen, storage area and equipment for hygiene purposes
- Ensures dishes required are prepared according to daily event order(s)
- Prepares dishes required for buffet, set lunch and dinner for functions
- Assists in conducting daily stocktake and ensures food items are ordered as required in the daily and weekly market lists
- Assists to ensure prompt food service during service time
- Assists to monitor the operations
- Assists to check and follow up on repair and maintenance work orders
- Assists in the market list and handling of stock inventory control
- Assists in conducting daily stocktake and ensuring food items are ordered as required in an expanded daily and weekly market lists
- Assists to train assigned trainees
- Assists in administrative work as assigned
- Assists in other responsibilities assigned when required

Requirements:

- Possesses basic food hygiene certificate
- Able to understand simple English
- Able to perform shift duties including weekends and public holidays

Interested applicants, kindly walk in for an interview at the address below on weekdays during office hours (avoiding lunchtime):

Human Resource Department
Tanglin Club
5 Stevens Road
Singapore 257814
Tel: 6622 0543

Alternatively, please submit a comprehensive resume with your expected salary to:

kitchenrecruit@tanglin-club.org.sg