

EST. 1908

HOLLANDESE CLUB

JUNIOR SOUS CHEF

Job Title: Junior Sous Chef

Department: Food and Beverage Operations

Reports To: Head Chef

The Hollandse Club:

The Hollandse Club (www.hollandseclub.org.sg) is an informal, family oriented, international club in a resort style setting. It offers a wide range of sports, recreation, and dining facilities for its members. Being part of the Hollandse Club means working in a dynamic and multi-cultural work environment with an international group of colleagues coming from a vast variety of countries.

Job Summary:

We are looking for an experienced Junior Sous Chef who will assist the Head Chef in daily kitchen operations, including preparing ingredients, cooking dishes, supervising kitchen staff, and ensuring food quality standards are met. You will also be responsible for managing inventory, following recipes accurately, and maintaining a clean and organized kitchen environment. The Junior Sous Chef will help with planning and contribute to creating innovative and delicious dishes.

Key Responsibilities:

- Assisting Head Chef in meal preparation.
- Coordinating kitchen staff.
- Maintaining food quality and hygiene standards.
- Overseeing kitchen operations in the absence of Head Chef.
- Assisting with Inventory Management and ordering supplies.
- Involved in recipe development ensuring adherence to recipes and portion sizes.
- Training and supervising kitchen staff.
- Stay informed about industry trends and developments through ongoing research and participation in relevant trade associations. Implement best practices to enhance kitchen efficiency and effectiveness.
- Perform other related responsibilities as needed to support the overall success of the culinary operations.

EST. 1908

HOLLANDSE CLUB

Requirements:

- Culinary degree or equivalent.
- Previous experience in a professional kitchen.
- Knowledge of Food Safety and Sanitation Practices.
- Ability to work well in a team.
- Strong communication skills.
- Willingness to learn and develop culinary skills.
- Adaptability and ability to work in a fast-paced environment.
- Attention to detail.
- Physical stamina and ability to stand for long periods.
- Positive attitude, professional manner, and appearance in all situations.
- Flexibility to work evenings, weekends, and public holidays as required.

Salary Range:

- \$3,500 - \$3,800 per month (depending on experience)

Application Procedure:

- To apply, please send your detailed CV and cover letter to chef@hollandseclub.org.sg.
- Within your application, clearly state your citizenship, employment eligibility status in Singapore, and if you require sponsorship for a Work Pass.
- Recent employer references will be required.
- Only shortlisted applicants will be invited for an interview.

Join the Team!

At the Hollandse Club, we value our staff and offer numerous benefits including:

- Professional Development Opportunities
- Annual Wage Supplement
- Health Insurance and Dental Treatment
- Staff meals
- Personal Wellbeing Allowance
- 44-hour work week
- 14 Days Annual Leave
- 4 Days Family & Wellness Leave
- Birthday Leave