

CARAVELLE

SAIGON

*Elegance & Tradition
in the Heart of Saigon*

We are Hiring!

Chef de Cuisine

**EXPERIENCE
AND SKILLS:**

- 3 to 5 years experienced in a similar position in Fine Dining
- Specialized in Western & Asian Cuisine
- Hands on Leadership
- HACCP trained
- Effective Revenue, Cost and Quality Control

**KEY
RESPONSIBILITIES:**

- In charge of the Fine Dining Restaurant
- Supervise the Bakery and Pastry Sections
- Establish Menus and Offers in line with a Modern & Cosmopolitan environment
- Train & supervise the Brigade for Excellence
- Drive revenue initiatives & effective cost management solutions

**CARAVELLE
FAMILY**

- Join the most Iconic Luxury Hotel in Saigon
- Be part of a Dynamic Team
- Amazing Guests Experience
- Best Benefit Scheme
- Engaging Performance Program



CARAVELLE
SAIGON

19-23 Lam Son Square, District 1
Ho Chi Minh City, Vietnam
Visit us at: caravellehotel.com

CONTACT US

Job reference KIT_04
Ms Tuyet Pham
recruitment@caravellehotel.com