



Founded in 1865, the Tanglin Club is Singapore's leading private members' club with members from more than 60 countries. The Club offers a diverse range of social and sporting amenities in the exclusive Claymore district, along with reciprocal partnerships with over 130 outstanding private members' clubs throughout the world. The Club is also listed in the Top 100 of the Platinum City Clubs of the World 2022-23, which represents the finest clubs in the world that demonstrate excellence in all aspects of their operations. We are now looking for an individual to be part of our Team:

Demi Chef de Partie

Your Job Responsibilities include, but are not limited to:

- Ensure that all dishes are prepared to the standard set by the Executive Chef.
- Ensure the availability of stock and follow up with Store on the following day.
- Prepare and ensure that all mise en place is fresh.
- Ensure that all dishes are cleanly presented on time, as per standards set by the Executive Chef.
- Follow health, safety, hygiene and fire regulations set by the Club.
- Ensure that your area and refrigerators are kept clean, without incurring wastage and all food is covered at all times.
- Follow instructions and guide all trainees in your section according to standards set by the Executive Chef and Sous Chef.

Required Qualifications & Experience:

- Possess Professional Certificate/NITEC and/or Diploma.
- Minimum 2 years of experience in a related field is required.
- Possess a valid food hygiene and safety certification.
- Able to commence work immediately would be advantageous.
- Able to work rotating shifts, on weekends and public holidays.
- Respectful team player who works cordially with peers and others.
- Self-driven to manage tasks assigned.
- Work well in a fast-paced environment.

Interested applicants, kindly submit a comprehensive resume with your notice period and expected salary to:

tcrecruit@tanglin-club.org.sg

Employability Partner: NTUC's e2i (Employment and Employability Institute)