



CATERING AND SPECIAL EVENTS

About Us

Culinary Capers Catering has been serving superior, high quality cuisine accompanied by creative presentation and friendly, professional five-star service to the Vancouver market since 1986.

The inspiration for opening our Beijing operation in 2008 was the incredible experience and resounding success of our team catering for the British Columbia Canada Pavilion, Adidas, an array of embassies and private clients during the Olympic Games.

No event is too big and no detail is too small for our efficient and talented professionals at Culinary Capers. Our signature style and delicious cutting edge cuisine have won awards and earned us an international reputation, but more importantly, our experience allows us to consistently deliver world-class catered events.

PLUS

We are also about to open our restaurant at Beijing's 798 , two of these positions are for the Restaurant Team

Vacant Position:

Account Manager

Main Duties

- Building and enhancing client relationships and developing a referral network;
- Establishing and maintaining a client base and partner with those clients in all phases of the planning, budgeting, production, execution and follow up of their catered events;
- Preparing proposals for presentation to clients by determining the appropriate menu, staff, rentals, décor and budget;
- Managing the financial and accounting activities (budgets; invoicing; contracting) of a catered event;
- Conducting site inspections with prospective and existing clients;
- Co-ordination of all components of the event with other departments (kitchen, operations, accounting) and with external vendors (beverage, rentals, entertainment, décor, etc.), to ensure delivery of the highest standards of services to meet.
- Ensuring complete guest satisfaction and management and enhancement of positive client relationships;
- Prospecting, in an ongoing manner, for new business and participation in industry events.
- Ensures the achievement of business objectives according to budgeted guidelines for revenue and costs.
- Possesses a high level of product and service knowledge in order to promote services and facilities to customers.

Qualification:

You have a minimum three years experience in catering, sales, events or comparable experience. You have sales and catering experience with a high degree of proficiency in creating, organizing and coordinating catered events, including an understanding of the sales process, contracts, and resources required to deliver quality experiences for clients. You possess a strong knowledge of menu, food and presentation combined with excellent customer service, verbal and written communications skills. Familiarity with Beijing/Shanghai venues and environments is an asset.



Creating Inspired Culinary Experiences Since 1986

Sous Chef

Main Duties

- Supervising efficient, productive and profitable kitchen operations and ensure that high standards of food production and presentation are consistent throughout the restaurant at all times.
- Responsible for the quality of all food prepared in the kitchen; constantly inspects taste, temperature and visual appeal.
- Making sure that all dishes are uniform and that established portion sizes are adhered to.
- Preventing the use of spoiled or contaminated products in any phase of food preparation and prevents associates who are ill or suffering from an infection from taking part in the preparation or handling of food.
- Assisting with the planning of menus and food promotions.
- Developing and test new dishes and products
- Ensuring that outstanding special events and special food promotions are carried out.
- To control standards of food production and presentation to guests.
- Total knowledge & understanding of Food Preparation Standard & Procedure.
- To ensure that these control procedures are carried out consistently

Qualification:

10 years working experience in western culinary section and at least 1 year in the similar competency.
Excellent leadership skills and management skills; Good facilitation skills; Good command/Fluent in English
Professionalism; Goal Focus; Initiative; Creative and innovative; Hands-on approach to operation; Cost Conscious

Restaurant Supervisor

Main Duties

- Assisting the Manager with the restaurant operation.
- FOH partner duty roster and station plan.
- Handling of guests complaints.
- Ensuring perfect food quality and food bill times
- Ensuring perfect drink quality and drink bill times
- To conduct the daily roll call in the restaurant for all partners
- Checking on FOH partner discipline, grooming standards and punctuality.
- Ensuring of service standards during operations and also to give training and guidance.
- Checking of guests' satisfaction and proper handling of feedback and follow-up.
- Filling out logbook every shift
- Performing Line Checks with Sous Chef (check list)
- Performing opening duties as assigned. (Check list)
- Performing closing duties as assigned. (Check list)
- Restaurant maintenance and housekeeping.
- To update and pass on relevant information to partners.
- Partner development, counseling and resolving partner conflict

Qualification

Ideal Leadership skills; Good command/Fluent in English; Professionalism; Goal Focus; Initiative
Good knowledge of Food and Beverage; Creative and innovative; Hands-on approach to operation

Why become a member of our team?

We are the industry leader with a growing international reputation.

We offer a supportive, fun atmosphere that encourages creativity and innovation in an ever-changing environment

Flexible hours and days of work are available

We are strong supporters of on-going training, personal development and in-house promotion

We offer competitive wages

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