



Employment and Employability Institute

JOB LISTING BOOKLET

Tampines West Community Job Fair

4 & 5 December | 10am – 4pm

- ASTONS Group
- McDonald's Singapore
- Hot Palette (Asia Pacific)
- Shake Shack Singapore

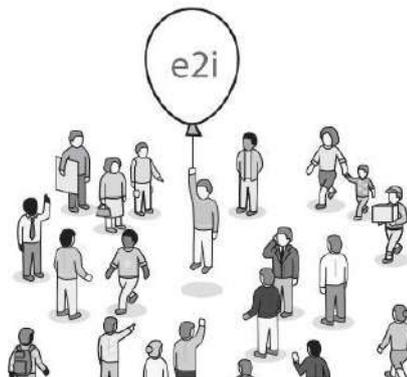
4 December ONLY | 10am – 4pm

- 4Fingers Singapore
- DFI Retail Singapore

5 December ONLY | 10am – 4pm

- BreadTalk Group
- Paris Baguette
- Crowne Plaza Changi Airport

About e2i (Employment and Employability Institute)



As part of our effort to save the environment, please return this booklet at the exit after you have completed **all** interviews.

e2i is the empowering network for workers and employers seeking employment and employability solutions. e2i serves as a bridge between workers and employers, connecting with workers to offer job security through job-matching, career guidance and skills upgrading services, and partnering employers to address their manpower needs through recruitment, training and job redesign solutions. e2i is a tripartite initiative of the National Trades Union Congress set up to support nation-wide manpower and skills upgrading initiatives. For more information, please visit www.e2i.com.sg

Only for Singaporeans & Permanent Residents

Legend:  – PMET Roles

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#1 ASTONS Group

ASTON Group has established itself as a household name synonymous with quality and affordability. It is also the trust that the group has earned as a household homegrown brand dedicated to serving customers the very best – delicious and hand prepared fare that makes them feel at home, accompanied by an experience they will remember for time to time, that drive ASTONS Group to become one of the leading food service companies in Singapore. At present, ASTONS Group owns 10 brands, 11 concepts with 37 outlets islandwide.

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Full Time Crew (Brand: Astons / Andes / Steak&Salad)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Perform order taking, cashiering, suggest & recommend items on the menu appropriately • Perform food ingredients and stations according to company's SOP & guidelines • Perform opening & closing duties • Attend and respond to guests' needs promptly & professionally • Maintain restaurant cleaning, housekeeping, dishwashing, kitchen support & closing requirement • Any other ad-hoc duties as assigned by immediate superiors. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to perform multi-tasks • Ability to work in a fast-paced environment • Able to work on weekend and public holidays • Valid food safety level 1 certification 	<ul style="list-style-type: none"> • Working Hours: Flexible working hours • Location/ Postal code: To check with Employer
Kitchen Helper (Brand: Astons / Andes / Steak&Salad)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Assist in the preparation of ingredients, including washing, peeling, and cutting vegetables and fruits according to company's standard • Maintain cleanliness and hygiene at all kitchen stations in compliance with food safety standards • Daily housekeeping in kitchen areas and dispose of food waste in a timely and sanitary manner • Assist in receiving, unpacking, and storing of kitchen supplies and ingredients • Support with dishwashing and general cleaning duties as required • Perform any other duties as assigned by immediate superior <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to perform multi-tasks • Ability to work in a fast-paced environment • Ability to work on weekends and public holidays • Valid food safety level 1 certification 	<ul style="list-style-type: none"> • Working Hours: Flexible working hours • Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Management Trainee / Assistant Manager (Brand: Astons / Andes / Steak&Salad)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Ensuring that operation of the restaurant are run efficiently Monitor and responsible for the sales performance of the outlet Lead a team of staff to ensure that service and food standards are maintained at all times Ensure SOP are closely followed by the team to maintain food quality Enforce hygiene regulation and upkeep restaurant cleanliness and hygiene standards Handle feedback/complaints from the guests Any ad-hoc duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 2 years of managerial experience in F&B Ability to work in a fast-paced environment Able to commit on weekend and public holidays Display initiative Able to commit on weekend and public holidays Display initiative, leadership qualities and ability to motivate oneself and team Valid Food Safety level 1/3 certification 	<ul style="list-style-type: none"> Working Hours: Flexible working hours Location/ Postal code: To check with Employer
Part Time Crew (Brand: Astons / Andes / Steak&Salad)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Perform order taking, cashiering, suggest & recommend items on the menu appropriately Perform food ingredients and stations according to company's SOP & guidelines Perform opening & closing duties Attend and respond to guests' needs promptly & professionally Maintain restaurant cleaning, housekeeping, dishwashing, kitchen support & closing requirement Any other ad-hoc duties as assigned by immediate superiors <p>Pre-requisites</p> <ul style="list-style-type: none"> Ability to work in a fast-paced environment Able to work on weekends and public holidays Good customer service skills Teamwork Valid food safety level 1 certification 	<ul style="list-style-type: none"> Working Hours: Flexible working hours Location/ Postal code: To check with Employer
Part Time Crew Member (Brand: Chicaboo Fried Chicken)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Perform order taking, cashiering, suggest & recommend items on the menu appropriately Perform food ingredients and stations according to company's SOP & guidelines Perform opening & closing duties Attend and respond to guests' needs promptly & professionally Maintain restaurant cleaning, housekeeping, dishwashing, kitchen support & closing requirement 	<ul style="list-style-type: none"> Working Hours: Flexible working hours Location/ Postal code: To check with Employer

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Any other ad-hoc duties as assigned by immediate superiors <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to perform multi-tasks Teamwork Ability to work in a fast-paced environment Able to work on weekend and public holidays Valid food safety level 1 certification 	

#2 BreadTalk Group

Established in 2000 BreadTalk revolutionises the bakery industry by introducing itself as a trendy ‘Bread Boutique’ store, where customers can enjoy a unique shopping experience buying bread, akin to shopping in a fashion boutique. With a strong international presence across 15 markets and more than 400 stores globally, we’ve become known for our trendy and playful approach to bread, creating products that not only taste amazing, but also look and feel special.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Baker - BreadTalk	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Maintain a clean, organized, and hygienic workstation and overall kitchen environment at all times Use appropriate tools and equipment for designated purposes (e.g. color-coded cloths for different surfaces, designated knives for specific tasks) <p><u>Kitchen Responsibilities</u></p> <p><u>Topping Section</u></p> <ul style="list-style-type: none"> Prepare toppings for various bread and Danish products in accordance with standard operating procedures (SOPs) Prepare Euro bun toppings (where applicable, depending on outlet) Handle ingredient and filling preparation for all types of bun products Develop product knowledge and understand the ingredients used in each item Execute dispensing duties efficiently, ensuring freshly baked products are displayed in an organized and timely manner <p><u>Table Section</u></p> <ul style="list-style-type: none"> Apply appropriate ingredients for each product, ensuring accuracy and consistency Follow portion guidelines, ensuring correct ingredient weights per product Perform dough shaping for Sweet Buns, Danish, Euro-style, and Toast products Fill sweet breads according to recipe specifications and presentation standards 	<ul style="list-style-type: none"> Working Hours: 6am – 3pm/ 12pm – 9pm Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p><u>Oven Section</u></p> <ul style="list-style-type: none"> Set and monitor baking temperatures and durations specific to each product Acquire in-depth knowledge of each item prior to baking to ensure quality outcomes Ensure all product types—Sweet Breads, Danish, Euro, and Toast—are baked in accordance with quality and consistency standards <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to work in hot environment Long hours of standing Rotating shift including weekends 	
Baker – Central Kitchen	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare and handle ingredients for baking, including cakes, dough, toast, and bread Pack, label, and store raw materials as well as finished goods in an organized manner Carry out quality control checks to maintain food safety and product standards Maintain cleanliness and hygiene of the kitchen, equipment, and work areas Support the team in any other ad-hoc duties assigned by the Supervisor <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to work in hot environment Long hours of standing Rotating shift including weekends 	<ul style="list-style-type: none"> Working Hours: 7am – 5pm / 9pm – 7am Location/ Postal code: To check with Employer
Baker – Thye Moh Chan	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Carry forward the rich tradition of Chinese pastry-making by preparing classic delights such as Tau Sar Piahs, Pineapple Tarts, and other heritage bakes with precision and care Operate and adjust oven temperatures, humidity, and baking times to achieve the desired quality and consistency of products Ensure the accuracy, taste, and presentation of all pastries meet Chinese traditional pastries standards Conduct routine checks on raw ingredients to confirm freshness, quality, and adherence to food safety requirements Follow strict food handling and hygiene practices, ensuring compliance with food safety regulations Maintain cleanliness and orderliness in all working areas, preventing cross-contamination <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to work in hot environment Long hours of standing Rotating shift including weekends. 	<ul style="list-style-type: none"> Working Hours: 7am – 4pm / 12pm – 9pm Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Crew / Senior Crew (Food and Drinks) – Food Republic	<p>Key Responsibilities</p> <p><u>Customer Service & Sales</u></p> <ul style="list-style-type: none"> • Provide excellent front-line service, including greeting customers, recommending products, taking orders, and handling cashiering duties. • Assist with customer enquiries regarding menu items, pricing, or product availability in a courteous and professional manner. • Accurately process sales transactions via POS and manage payment collection. • Serve customers from pushcarts and ensure efficient payment handling post-sale (if applicable). <p><u>Food & Beverage Preparation</u></p> <ul style="list-style-type: none"> • Prepare and serve toast, hot food items, and desserts in line with recipes and food safety standards (if applicable). • Support kitchen operations by preparing ingredients, sauces, and other food components as required (if applicable). • Serve food items and drinks, including pouring drinks and scooping rice and soup for customers (if applicable). • Prepare and serve traditional coffee, tea, homemade beverages, and cordials according to standard recipes and quality expectations (if applicable). • Cut, arrange, and display fresh fruits in chillers for visual appeal and freshness (if applicable). <p><u>Stall & Dining Area Maintenance</u></p> <ul style="list-style-type: none"> • Maintain a clean and organized workstation, ensuring hygiene standards are met. • Ensure the front-of-stall and service areas are well stocked with required consumables and supplies. • Assist with clearing and resetting tables, replenishing condiments, and maintaining cleanliness of the dining area (if applicable). <p><u>Inventory & Reporting</u></p> <ul style="list-style-type: none"> • Support Team Leaders in conducting inventory checks and stocktaking. • Provide timely feedback or reports on the quality and quantity of ingredients, drinks, fruits, sauces, and other consumables. <p><u>Other Duties</u></p> <ul style="list-style-type: none"> • Perform any other ad hoc duties as assigned to support daily stall operations and team efficiency. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in a fast-paced environment • Customer service skills • Rotating Shift, including weekends 	<ul style="list-style-type: none"> • Working Hours: 10am – 6pm/ 2pm – 10pm • Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Engineering Technician – Central Kitchen	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Perform routine maintenance and repair work on factory machines, equipment, and facilities to minimize downtime • Repair and maintain power supplies and related electrical systems to ensure safe and efficient operation • Support the upkeep and troubleshooting of bakery equipment, particularly Rondo machines, dough dividers, and sheeter machines • Carry out minor repair works including plumbing, painting, and other ad-hoc facility maintenance tasks • Draw and update accurate floor plans for factory layouts and equipment placement to support operations efficiency • Provide technical guidance and on-the-job training to staff members on proper equipment usage and basic troubleshooting • Implement and monitor preventive maintenance schedules to extend equipment lifespan and ensure smooth operations • Enforce compliance with workplace health and safety standards, ensuring a safe environment for all staff <p>Pre-requisites</p> <ul style="list-style-type: none"> • Maintenance and repair work • Facilities management • Knowledge of electrical engineering 	<ul style="list-style-type: none"> • Working Hours: 8am – 5pm / Sat: 8am – 1pm • Location/ Postal code: To check with Employer
Junior Captain / Captain – Din Tai Fung	<p>Key Responsibilities</p> <p><u>Customer Service & Dining Experience</u></p> <ul style="list-style-type: none"> • Greet and welcome guests courteously; escort them to their seats and ensure a pleasant first impression • Take and serve accurate food and beverage orders while maintaining high service standards • Upsell food and beverage items to maximize sales and enhance customer experience • Clear and remove soiled dishes promptly and reset tables efficiently for the next guests • Ensure tables are consistently set with correct cutlery, crockery, and condiments <p><u>Area & Team Supervision</u></p> <ul style="list-style-type: none"> • Oversee the smooth running of the assigned service area, including manpower allocation, cleanliness, and sales tracking • Lead and guide the service team to uphold standards in presentation, supervision, and food and beverage control • Ensure the dining area is properly set up with all necessary food and non-food items before service • Replenish dining essentials (cutlery, crockery, condiments) as and when required <p><u>Operational Excellence</u></p> <ul style="list-style-type: none"> • Maintain consistent, best-in-class service standards and comply with hygiene and safety regulations 	<ul style="list-style-type: none"> • Working Hours: 11am – 7pm / 2pm – 10pm • Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Ensure team members adhere to grooming standards and exhibit a professional work attitude • Attend and participate in all pre-service briefings and roll calls for operational updates • Operate the POS system for order entry and cashiering, and ensure accuracy in all transactions <p><u>Other Responsibilities</u></p> <ul style="list-style-type: none"> • Undertake any additional tasks or assignments as directed by the supervisor or manager to support operational needs <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in a fast-paced environment • Customer service skills • Rotating Shift, including weekends 	
Junior Cook / Cook – Food Republic	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Cook, present, and garnish food items in accordance with standard recipes and presentation guidelines. • Prepare food, sauces, and ingredients using various kitchen equipment, including deep fryers. • Execute daily kitchen tasks and activities to support smooth operations. • Assist in maintaining inventory levels, restocking supplies, and participating in stock taking. • Maintain cleanliness and ensure sufficient supplies of condiments and consumables at the stall front. • Ensure cleanliness and hygiene of the work area in compliance with food safety standards. • Follow the company’s Standard Operating Procedures (SOPs) for managing food waste. • Perform any other duties assigned by the Supervisor or Head Chef (if applicable). <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in hot environment • Long hours of standing • Rotating shift including weekends 	<ul style="list-style-type: none"> • Working Hours: 10am – 6pm / 2pm – 10pm • Location/ Postal code: To check with employer
Kitchen Assistant – Food Republic	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Prepare, cook, present, and garnish food items according to established recipes and quality standards • Prepare specialty food, sauces, and ingredients as required • Perform cashiering duties accurately and efficiently • Assist the Team Leader with stocktaking and inventory management. • Maintain cleanliness and ensure an adequate supply of condiments and consumables at the stall front. • Adhere to high standards of food hygiene in compliance to Workplace Safety and Health Act (WSHA) at all times. • Monitor portion sizes and control food waste effectively. 	<ul style="list-style-type: none"> • Working Hours: 10am – 6pm / 2pm – 10pm • Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Perform any other duties assigned by the Superior to support kitchen and stall operations. <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to work in hot environment Long hours of standing Rotating shift including weekends 	
Senior Baker – Baker - Breadtalk	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Maintain a clean, organised, and hygienic workstation and contribute to the overall cleanliness of the kitchen and outlet environment, in adherence to food safety and hygiene standards Use appropriate tools and equipment for designated purposes (e.g. color-coded cloths for different surfaces, designated knives for specific tasks) in line with Standard Operating Procedures (SOPs) Independently set up workstations and perform assigned roles with minimal supervision, ensuring operational readiness Perform quality control checks to ensure products meet internal standards; identify and reject defective or inferior products promptly Dispense and display baked goods in an organised, appealing, and timely manner to ensure freshness and visual presentation Maintain a friendly and professional image at all times when interacting with customers; act as a positive brand ambassador Ensure outlet cleanliness, including display areas, floors, and common areas, is consistently upheld to meet hygiene and brand standards Clean and sanitise trays and tongs regularly as part of daily housekeeping routines and hygiene compliance Handle customer requests and enquiries courteously and efficiently, providing accurate product or service information as needed Manage cake bookings and enquiries, ensuring customer requirements are accurately captured and communicated Coordinate cake orders, packaging, and deliveries, liaising with internal teams to ensure timely and accurate fulfilment <p><u>Kitchen Responsibilities</u> <u>Topping Section</u></p> <ul style="list-style-type: none"> Prepare toppings for various bread and Danish products in accordance with standard operating procedures (SOPs) Prepare Euro bun toppings (where applicable, depending on outlet) Handle ingredient and filling preparation for all types of bun products Develop product knowledge and understand the ingredients used in each item 	<ul style="list-style-type: none"> Working Hours: 6am – 3pm/ 12pm – 9pm Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Execute dispensing duties efficiently, ensuring freshly baked products are displayed in an organized and timely manner <p><u>Table Section</u></p> <ul style="list-style-type: none"> • Apply appropriate ingredients for each product, ensuring accuracy and consistency • Follow portion guidelines, ensuring correct ingredient weights per product • Perform dough shaping for Sweet Buns, Danish, Euro-style, and Toast products • Fill sweet breads according to recipe specifications and presentation standards <p><u>Oven Section</u></p> <ul style="list-style-type: none"> • Set and monitor baking temperatures and durations specific to each product • Acquire in-depth knowledge of each item prior to baking to ensure quality outcomes • Ensure all product types—Sweet Breads, Danish, Euro, and Toast—are baked in accordance with quality and consistency standards <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in hot environment • Long hours of standing • Rotating shift including weekends 	
Senior Service Crew – BreadTalk / Wu Pao Chun	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Maintain a clean, tidy, and hygienic workstation and overall kitchen environment at all times • Use appropriate tools and equipment for designated purposes (e.g. colour-coded cloths, proper knives, etc.) • Maintain a thorough understanding of all products offered in the outlet, including product characteristics and preparation • Be able to independently set up workstations and perform assigned roles without supervision • Perform quality checks and reject any products that do not meet the required standards • Dispense and arrange products neatly for customer display and service • Uphold a friendly and positive image while engaging with customers • Ensure overall cleanliness of the outlet and product display areas • Clean and sanitize trays, tongs, and related service utensils regularly • Handle customer enquiries and requests professionally and promptly • Manage cake bookings and customer orders efficiently • Coordinate cake preparation, packaging, and deliveries according to schedule and customer specifications 	<ul style="list-style-type: none"> • Working Hours: 7am – 4pm / 12pm – 9pm • Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p><u>Kitchen Duties</u></p> <ul style="list-style-type: none"> • Prepare toppings for various bread and Danish items according to Standard Operating Procedures (SOP) • Apply Euro bun toppings where applicable (depending on outlet) • Prepare required ingredients and fillings for all types of bread products • Learn and be familiar with all product types and their respective ingredients • Carry out dispensing duties by displaying freshly baked products in an organised and timely manner <p><u>Cashiering Responsibilities</u></p> <ul style="list-style-type: none"> • Support product promotions and assist customers in understanding ongoing offers • Perform suggestive selling and actively upsell products to enhance customer experience and sales performance • Maintain a cash handling accuracy rate of at least 995% across all transactions • Be able to accurately name all products and describe their ingredients to customers confidently <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in a fast-paced environment • Customer service skills • Rotating Shift, including weekends 	
Service Crew – BreadTalk / Wu Pao Chun	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Maintain a thorough understanding of all products offered in the outlet, including product characteristics and preparation. • Perform floss topping and other product finishing duties in strict accordance with established Standard Operation Procedure (SOPs). • Deliver excellent customer service by projecting a friendly, approachable, and professional demeanor at all times. • Maintain cleanliness and organisation of the outlet, including display counters, customer trays, tongs, and the general lobby area. • Handle customer enquiries and requests with professionalism and follow up where necessary. • Manage cake bookings and coordinate orders, packaging, and delivery schedules to ensure timely fulfilment and customer satisfaction. <p><u>Lobby & Front-of-House Duties</u></p> <ul style="list-style-type: none"> • Dispense baked products promptly and neatly from the back kitchen to the retail display or upon customer request. • Assist customers with product-related enquiries, pricing, ongoing promotions, and recommendations. • Engage in upselling and suggestive selling techniques to enhance customer satisfaction and drive sales. 	<ul style="list-style-type: none"> • Working Hours: 7am – 4pm/ 12pm – 9pm • Location/ Postal code: To check with Employer

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Be well-versed in all product names and ingredients to provide accurate information to customers, including allergy-related queries. <p><u>Cashiering Responsibilities</u></p> <ul style="list-style-type: none"> Efficiently manage customer transactions during peak and non-peak hours with accuracy and professionalism. Operate the POS (Point-of-Sale) system confidently, including functions such as purchases, returns, cancellations, voids, discounts, and promotional redemptions. Ensure all transactions are recorded accurately and in accordance with company SOPs. Perform daily POS opening and closing procedures independently, ensuring compliance with cash handling protocols. Accurately prepare and manage cash deposits at the end of each shift. Pack bakery items for customers in accordance with company packaging standards. <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to work in a fast-paced environment Customer service skills Rotating Shift, including weekends 	
Service Crew - Toastbox	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Responsible for daily food preparation, customer service, cleaning, and overall store hygiene maintenance. Ensure all duties are carried out in accordance with standard operating procedures (SOPs) and food safety guidelines. <p><u>Job Stations</u></p> <p><u>Cashier Station</u></p> <ul style="list-style-type: none"> Accurately take and process customers' orders using the Point-of-Sale (POS) system. Handle all types of transactions efficiently, including cash, card, voucher redemption, and discounts (e.g. promotions, staff meals). Perform key POS functions such as voiding transactions and reconciling sales during peak hours. Support the Coffee Maker in preparing and serving cold beverages. <p><u>Toast Station</u></p> <ul style="list-style-type: none"> Prepare toasted bread items according to customer orders and recipe standards. Ensure consistency in quality, taste, and presentation. <p><u>Kitchen Station</u></p> <ul style="list-style-type: none"> Assist in preparing ingredients and assembling Asian Food Delights as per orders. 	<ul style="list-style-type: none"> Working Hours: 7am – 4pm / 12pm – 9pm Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Monitor ingredient levels and ensure sufficient stock is available throughout the day. • Follow recipes and SOPs to maintain food consistency and hygiene. <p><u>Other Responsibilities</u></p> <ul style="list-style-type: none"> • Perform housekeeping duties, including clearing trays, cleaning tables, and washing crockery and utensils. • Maintain a clean and organised store environment at all times. • Attend to customer needs courteously and professionally, ensuring customer satisfaction. • Perform any ad hoc duties as assigned by the Supervisor or Manager. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in a fast-paced environment • Customer service skills • Rotating Shift, including weekends 	
Service Crew- Thye Moh Chan	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Operate the Point-of-Sale (POS) system with accuracy, including handling multiple payment modes, applying promotions, processing voucher redemptions, staff meals, staff discounts, and managing transaction voids • Perform opening and closing procedures for the POS system independently and efficiently • Ensure accuracy and efficiency in handling transactions, even during peak trading hours • Prepare and record daily cash deposits with attention to detail and accountability • Manage pastry bookings, customer inquiries, and delivery arrangements with professionalism and warmth • Oversee product ordering and receiving stock deliveries, ensuring items are accurate and in good condition • Proactively upsell and cross-sell products by sharing the heritage, craftsmanship, and unique qualities of traditional Chinese pastries with customers <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in a fast-paced environment • Customer service skills • Rotating Shift, including weekends 	<ul style="list-style-type: none"> • Working Hours: 7am – 4pm / 12pm – 9pm • Location/ Postal code: To check with Employer
Trainee Chef – Din Tai Fung	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Ensure that food quality, presentation, and consistency meet the established standards at all times • Support the Chefs in maintaining creativity and excellence in food preparation and presentation • Monitor and control kitchen wastage; promote efficient use of ingredients and resources 	<ul style="list-style-type: none"> • Working Hours: 9am – 6pm/ 2pm – 10pm • Location/ Postal code: To check with Employer

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Check the freshness and proper preparation of stocks, sauces, and daily garnishes • Promptly report any equipment or maintenance issues to the Chefs for immediate attention • Ensure that both the front-of-house (as it relates to food service areas) and back-of-house (kitchen) are clean, organized, and well-maintained to support smooth operations <p><u>Chinese Cuisine (if applicable)</u></p> <ul style="list-style-type: none"> • Learn and master traditional Chinese cooking techniques such as stir-frying, deep-frying, cold dish assembly, and the cooking of traditional Chinese noodle dishes • Develop familiarity with the use of Chinese kitchen equipment including woks, steamer baskets, and stock pots • Gain hands-on experience in preparing sauces, stocks, and seasonings used in Chinese cuisine • Improve speed and consistency in producing high-quality Chinese dishes <p><u>Dim Sum (if applicable)</u></p> <ul style="list-style-type: none"> • Train in proper dough preparation, filling ratios, and hand-folding methods for Xiao Long Bao, steamed buns, and dumplings • Practice folding with speed and uniformity to meet production and presentation standards • Understand and follow hygiene and food safety practices during dough handling, folding, and steaming • Support high-volume prep and service while maintaining quality control <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in hot environment • Long hours of standing • Rotating shift including weekends 	
Waiter / Waitress – Din Tai Fung	<p>Key Responsibilities</p> <p><u>Customer Service</u></p> <ul style="list-style-type: none"> • Greeting and welcome guests promptly upon arrival; escort them to their seats courteously. • Provide a courteous, professional, and attentive dining experience to all customers. • Take accurate food and beverage orders and serve them efficiently. • Monitor food and beverage quality before serving to ensure it meets standards. • Stay updated on menu changes or service expectations. <p><u>Dining Area Management</u></p> <ul style="list-style-type: none"> • Ensure the designated service area runs smoothly throughout the shift. 	<ul style="list-style-type: none"> • Working Hours: 11am – 7pm/ 2pm – 10pm • Location/ Postal code: To check with Employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Replenish cutlery, napkins, and other tableware as needed during service. • Confirm that each table has proper settings and required condiments before customer seating. • Reset and clean tables after use, including clearing soiled dishes and sanitising surfaces. <p><u>Standards & Procedures</u></p> <ul style="list-style-type: none"> • Adhere strictly to the company’s Standard Operating Procedures (SOPs) for service, hygiene, and safety. • Proactively suggest process or service improvements to supervisors. • Maintain professional grooming, cleanliness, and a high level of personal hygiene. • Uphold consistent, best-in-class service and hygiene standards at all times. <p><u>Additional Responsibilities</u></p> <ul style="list-style-type: none"> • Perform any other related tasks, duties, or assignments as directed by the supervisor or management. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work in a fast-paced environment • Customer service skills • Rotating Shift, including weekends 	

#3 Crowne Plaza Changi Airport

Crowne Plaza Changi Airport has been named the World’s Best Airport Hotel and Best Airport Hotel in Asia for the 10th consecutive year in the 2025 Skytrax World Airport Awards. The hotel has also won the Best Airport Hotel in Asia-Pacific for the seventh consecutive year in the 2024 Business Traveller Asia-Pacific Awards.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Call Centre Agent	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Actively seeking feedback from guests and team members at every opportunity • Make recommendations to improve guest service and follow through with improvements identified • Maximize sales and revenue for the hotel by maintaining a sales attitude at all times. • Positive deal with and learn from guests’ complaints and comments with follow-up and feedback to the related Call Centre Manager/ Duty Manager. • Follow-up with guests to ensure satisfaction with problem resolution (service recovery) • Maintain guest history records to assist with returning guests. 	<ul style="list-style-type: none"> • Working Hours: 9.5 hours • Location/ Postal code: 819664

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Make sure all guest requests and queries are responded to promptly and effectively • Be available to assist on duty in the hotels during any busy days or special events. • Be proactive towards guests, assist them with any reasonable requests, and anticipate guests' needs. • Handle all internal and external guest enquiries promptly with minimal delay, directing them to the correct parties with which they wish to speak to and provide information where necessary. • Effectively manage all hotel communications, telephone, fax mail, in a prompt courteous and efficient manner, ensuring that guests feel welcome when they contact the hotel. • Be up to date with information on facilities, attractions, places of interest, sights and activities in and around the hotel. • Handle and deliver all messages in a private and confidential manner, ensuring privacy for guests and ensure that the messages are received and delivered clearly, accurately and in a timely manner. • Ensure that we provide wake-up call services for hotel guests on time. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work 3 rotating shifts including night shift and weekends • Able to multitask, have a good command of English • Skills in replying to emails • IT savvy to use hotel systems. • Good communication skills 	
Chef De Partie	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Prepare and cook menu items according to banquet event orders (BEOs) and culinary standards. • Ensure all dishes are produced in a timely manner for large-scale functions, buffets, plated dinners, and special events. • Maintain consistency in taste, portion size, and presentation across all banquet items. • Follow standardized recipes and assist in menu testing or development when required. • Supervise and coordinate activities within your assigned section. • Train and guide demi chefs, commis, and trainees working within your section. • Plan mise-en-place efficiently to meet banquet deadlines. • Maintain high standard of cleanliness, sanitation, and food safety at all times • Ensure all foods are stored, labeled, and rotated correctly (FIFO) • Comply with HACCP and all hotel or venue safety policies and procedures. 	<ul style="list-style-type: none"> • Working Hours: 9.5 hours • Location/ Postal code: 819664

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Communicate effectively with the kitchen leaders to ensure smooth workflow. • Coordinate with service teams during event execution to maintain timing and quality. • Support other sections as needed during peak periods • Minimize wastage by proper inventory handling and portion control • Monitor stock levels and report shortages or equipment issues to supervisors • Assist in maintaining food cost targets for the banquet kitchen • Participate in the setup of live cooking stations, buffet displays, and action counters when required • Ensure dishes are ready to dispatch according to BEO timelines • Provide on-the-spot support for last-minute changes or special guest requests <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work 3 rotating shifts including night shift and weekends • Able to multitask, have a good command of English • Skills in replying to emails • IT savvy to use hotel systems • Good communication skills 	
Cook	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Prepare ingredients and mise-en-place for daily service. • Cook and plate menu items following recipes, portion standards, and presentation guidelines. • Ensure food quality, taste, and consistency meet the establishment's standards. • Handle special requests or dietary requirements as directed by the Chef or Supervisor. • Assist in daily operations across assigned stations • Maintain cleanliness and organization of workstation throughout the shift. • Follow proper food storage, labeling, and rotation practices (FIFO). • Support smooth service by coordinating with other cooks and kitchen staff. • Adhere to all food safety, sanitation, and hygiene guidelines (HACCP or local regulations). • Keep equipment, utensils, and kitchen areas clean and sanitized. • Report equipment malfunctions or safety hazards to supervisors promptly. • Work closely with Chefs, Sous Chefs, and colleagues to ensure timely service. • Communicate effectively during service regarding orders, shortages, or issues. • Assist in training kitchen interns f when required. 	<ul style="list-style-type: none"> • Working Hours: 9.5 hours • Location/ Postal code: 819664

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work 3 rotating shifts including night shift and weekends • Able to multitask, have a good command of English • Skills in replying to emails. • Good communication skills 	
Finance Executive (Income Audit) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Reconcile third party revenue with Opera & Infrasy and do their final settlements • Train Front Office Reception staff in relation to Opera postings, accounting or system related issues, rebates procedure etc. • Work closely with Front Office (FO) and Food & Beverage (F&B) to ensure postings are accurate and any discrepancies are resolved in a timely manner • Prepare Month End Tips Reports for all outlets, proficient in using the OPERA system <p>Pre-requisites</p> <ul style="list-style-type: none"> • Attentive to details, meticulous to billing calculations • Good communication skills and email writing • Able to multitask and work in a fast-paced environment • Team player 	<ul style="list-style-type: none"> • Working Hours: 9.5 hours • Location/ Postal code: 819664
Guest Services Officer	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Maintains cashier float, ensure accurate daily report of money received and performs audit balances in accordance to accounting policies and procedures • Maintain intimate knowledge of departmental standards and procedures • Greet all guests at all times in a friendly and helpful manner and attempts to learn and use guest's name at every opportunity • Cashes hotel guest's personal and travellers checks and assists with currency exchange • Take ownership and attend to guest's request of using the service of safety box at all times • Ensure all policies and procedures are aligned to OH&S guidelines • Be aware of duty of care and adhere to occupational, health and safety legislation, policies and procedures • Be familiar with property safety, first aid and fire and emergency procedures and operate equipment safely and sensibly • Log security incidents and accidents in accordance with hotel requirements • When on night shift, check night report, prepare the morning report and prepare all necessary forms for the following day's guest arrival 	<ul style="list-style-type: none"> • Working Hours: 9.5 hours • Location/ Postal code: 819664

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Be aware of all special promotion procedures and registers and rooms all arrivals according to the hotel's established procedures <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work 3 rotating shifts including night shift and weekends • Able to multitask, have a good command of English • Skills in replying to emails. • IT savvy to use hotel systems • Good communication skills. 	
Housekeeping Supervisor	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Supervise the implementation of housekeeping standards and procedures related to bedroom, bathroom, valet, cleaning services and linen maintenance • Ensure guest valet is processed and delivered in a timely manner • Manage all special requests made by guests • Ensure consistency within the department and manage lost property in the hotel <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work 3 rotating shifts including night shift and weekends • Able to multitask, have a good command of English • Skill in replying to emails • IT savvy to use hotel systems • Good communication skills. 	<ul style="list-style-type: none"> • Working Hours: 9.5 hours • Location/ Postal code: 819664
Room Attendant	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • You'll make sure our rooms are always at their best - we have standards - but it's down to you to make that room special and memorable for guests • Help guests - you'll be happy to help if someone needs a toothbrush or directions for example • Keep your supervisor updated on room service progress and alert them to any repairs needed • Safety aware – follow our established safety procedures at all times - and wear protective equipment when needed • Be organised - keep on top of supplies and amenities and always try to minimise waste • Reunite items with owners – and log any lost and found property • Look smart – wear your uniform with pride • Other ad-hoc duties – unexpected moments when we have to pull together to get a task done • Monitor and control supplies and amenities, and minimise waste within all areas of housekeeping • Report, turn in, and/or log all lost and found items according to established procedures 	<ul style="list-style-type: none"> • Working Hours: 9.5 hours • Location/ Postal code: 819664

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Work as part of a team and communicate with other departments as per hotel procedures to ensure excellent quality and service • May regularly assist with deep cleaning projects • May have turndown duties • May assist with other duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to work 3 rotating shifts including night shift and weekends • Able to multitask, have a good command of English • Skills in replying to emails • IT savvy to use hotel systems • Good communication skills 	

#4 DFI Retail Singapore

DFI Retail Group is a leading Asian retailer delivery quality, value and service through leading brands, a compelling retail experience and a commitment to sustainability.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Guardian – Retail Assistant (Full-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Promote and provide excellent customer service at all times • Maximize sales and profitability through professional handling of promotional sales transactions. • Maintain and monitor optimum and accurate inventory level • Ensure effective and efficient day-to-day work SOP of store • Any other ad-hoc duties as per assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> • Ability to work 2 rotating shifts • Ability to work on a 5 days' work week (including weekends & PH) • Good communication skills and team player • Able to carry heavy loads up to 10kg 	<ul style="list-style-type: none"> • Working Hours: 9 working hours between 8am to 10pm • Location/ Postal code: 528765
Guardian - Retail Assistant (Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Promote & provide excellent customer service at all times • Improve sales & profitability through professional handling of promotional sales transactions • Maintain and monitor optimum & accurate inventory level • Ensure effective & efficient day-to-day work SOP of store • Facilitate store operations in terms of housekeeping, merchandising, stock ordering, security & costs incurred to ensure assigned stores operate at efficient performance level • Align with all set standards of operations • Assist with cashiering and administrative duties • Any other ad-hoc duties as per assigned 	<ul style="list-style-type: none"> • Working Hours: 6 working hours between 8am to 10pm • Location/ Postal code: 528765

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Pre-requisites</p> <ul style="list-style-type: none"> • Ability to work 2 rotating shifts • Ability to work on a 4 day's work week (including 1 weekend) • Good communication skills and team player • Able to carry heavy loads up to 10kg 	
Guardian – Retail Executive (Full-Time) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Kept informed on daily sales trend of the store & formulate action plans to counter competition and threats • Boost budget sales & profitability of store under their charge through optimum operational control & providing excellent customer services • Facilitate in-store operations in terms of house-keeping, merchandising, stock ordering and management, security and costs incurred to ensure assigned stores operate at efficient performance level • Ensure personnel needs of the stores and developmental needs are met so that stores can operate efficiently • Mentor and empower team members to achieve targets • Any other ad-hoc duties as per assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> • Passionate in the retail industry • Prior retail and store experience is an advantage • Keen business acumen and results-driven • Adaptable in a fast-paced environment 	<ul style="list-style-type: none"> • Working Hours: 9 working hours between 8am to 10pm • Location/ Postal code: 528765
Guardian – Set Up Merchandiser (2-year contract)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Assist in setting up merchandise displays, fixtures, and planograms during store openings, renovations, or closures. • Unpack, sort, and organize inventory on shelves according to merchandising guidelines. • Ensure products are tagged, aligned, front-faced with respective POSM as per the planogram. • Complete Good Return after setup • Work closely with the Setup Team Lead to complete tasks within tight timelines. • Maintain cleanliness and organization of the store during setup. • Support removal of merchandise and fixtures during store closures. • Adhere to safety and operational guidelines during physical setup work. • Be flexible to support setup needs across various store locations. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Physically fit and comfortable with manual tasks such as lifting, stocking, and moving fixtures • Able to commit to shift work, including early mornings, late evenings, weekends, or overnight shifts as required. 	<ul style="list-style-type: none"> • Working Hours: 9 working hours between 10pm to 8am • Location/ Postal code: 528765

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Reliable, punctual, and able to work efficiently under tight deadlines. Prior experience in retail setup or merchandising is an advantage but not required Strong teamwork and communication skills. 	
7 Eleven – Sales Associate (Full-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide excellent customer service at all times Perform cashier duties and other payment services such as bill payment, cash withdrawal etc. Maximize sales and profitability of store, upsell products Ensure store cleanliness with organized appearance at all times Replenish and arrange products according to store planogram Any other duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Ability to work 3 rotating shifts Ability to work on a 6 days’ work week schedule Good communication skills and team player Willing to learn Organized and attention to details Candidates without relevant experience are welcome to apply as training will be provided 	<ul style="list-style-type: none"> Working Hours: <ul style="list-style-type: none"> - 7am - 3pm - 3pm -11pm - 11pm -7am Location/ Postal code: 528765
7 Eleven Sales Associate (Part-time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide excellent customer service at all times Perform cashier duties and other payment services such as bill payment, cash withdrawal etc. Maximize sales and profitability of store, upsell products <p>Pre-requisites</p> <ul style="list-style-type: none"> Ability to work 3 rotating shifts Ability to work on a 6 days’ work week schedule Good communication skills and team player Willing to learn Organized and attention to details Candidates without relevant experience are welcome to apply 	<ul style="list-style-type: none"> Working Hours: <ul style="list-style-type: none"> - 7am -3pm - 3pm -11pm - 11pm -7am Location/ Postal code: 528765

#5 Hot Palette (Asia Pacific)

At Hot Palette, we are proud to represent strong brands built on a foundation of trust and wholesome experiences. Our unwavering commitment to exceptional customer experiences, quality, and safety defines who we are. As a responsible business, we aim to make a positive influence on society and the environment. In the fast-paced and competitive food and beverage industry, we build our team to be agile and always ready to take on new challenges. Our collaborative spirit drives us to pioneer new values in the food business, continually pushing the boundaries of innovation and impact. We aspire to remain a trusted brand for future generations, dedicated to making the world a better place through efforts and initiative.

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Full Time Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Reports to Shift Manager • Set up cutlery, crockery and glassware on table if restaurant set up • Escort customers to their allocated, reserved or available seats if restaurant set up else serve food over counter • Suggest food and beverages to customers • Address customer queries on food and beverages • Prepare and Serve food and beverages to ensure all dishes match the order ticket over the counter or to the corresponding tables if restaurant set up • Escalate customer's feedback to Shift Manager/Assistant Manager/Restaurant Manager • Serve food to customers and teach and explain to customers how to cook the dishes served to achieve the desired doneness <p>Pre-requisites</p> <ul style="list-style-type: none"> • No prior experience in F&B industry required • Able to work on weekends or public holidays • Ability to multi-task • Basic food hygiene certificate required but not necessary • Proficient in English langue preferred 	<ul style="list-style-type: none"> • Working Hours: Average 8 hours a day – 10am to 8pm • Location/ Postal code: To check with employer
Part Time Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Reports to Shift Manager • Set up cutlery, crockery and glassware on table if restaurant set up • Escort customers to their allocated, reserved or available seats if restaurant set up else serve food over counter • Suggest food and beverages to customers • Address customer queries on food and beverages • Prepare and Serve food and beverages to ensure all dishes match the order ticket over the counter or to the corresponding tables if restaurant set up • Escalate customer's feedback to Shift Manager/Assistant Manager/Restaurant Manager • Serve food to customers and teach and explain to customer how to cook the dishes served to achieve the desired doneness 	<ul style="list-style-type: none"> • Working Hours: Average 8 hours a day – 10am to 8pm • Location/ Postal code: To check with employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Pre-requisites</p> <ul style="list-style-type: none"> • No experience in F&B industry required • Able to work on weekends or public holidays • Ability to multi-task • Basic food hygiene certificate required but not necessary • Proficient in English language preferred 	
Restaurant Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Reports to Area Manager • To ensure the smooth operations of the restaurant and outlets which include the proper maintenance of premises, equipment, supply and vendor management, customer management and manpower management within agreed budgets bearing in mind the company's MVW. • Based on SOP, check the operability of restaurants and outlets which include the equipment, products, supplies, dining areas so that it is ready for business daily to ensure business sustainability and add value to business growth. • Plan and revise staffing schedule monthly to ensure adequate manpower is available for effective and efficient operation of the restaurant and outlets daily according to agreed forecast and approved Floor Positioning Guide (FPG). To control the labour. • Perform customer relationship activities to enhance the imager of the restaurant and outlets. These include customer feedback through tele conversation and email communication. • Coach Assistant Manager and Shift Manager to ensure that they are able to manage the restaurant and outlets independently in accordance with the agreed budgets. • Interact with staff regularly to ensure that their morale, commitment and teamwork are maintained and in line with company mission, vision and values. Restaurant and outlet staff are updated regularly the various key employee communication messages. • Consult and discuss regularly with staff and customers to generate and propose ideas to enhance the productivity and operation of the restaurant and outlets. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Min 3 years' experience in F&B industry • Food hygiene certificate preferred but not necessary • Ability to cope in fast-paced environment, possess customer service and ability to work under pressure Proficiency in English language	<ul style="list-style-type: none"> • Working Hours: Average 9 hours a day – 10am to 8pm • Location/ Postal code: To check with employer
Senior Restaurant Manager 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Reports to Area Manager • To ensure the smooth operation of the outlets which include the proper maintenance of premises, equipment and manpower management. QSC management standards 	<ul style="list-style-type: none"> • Working Hours: Average 9 hours a day – 10am to 8pm • Location/ Postal code: To

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>based on company MVV so that the company's profitability can be enhanced and sustained.</p> <ul style="list-style-type: none"> • Plan and revise staffing/ manager allocation to ensure adequate manpower is available for effective and efficient operations of the outlets. • Plan and review weekly FPG to ensure managers follow and stay within budget • Ensure that outlets managers and their staff adhere to the outlets' quality standards set by the Company which include being well organized and properly merchandised at all times; and that all policies, procedures, and controls are followed to increase customers satisfaction. • Problem solve and deal with issues quickly to ensure compliance in all areas of customer service, store operations, and loss prevention. • Train, challenge, motivate, encourage, and provide constructive guidance to outlet managers and the team in all areas of effective operations. To further enhance their knowledge. • Manage by assuming overall responsibility for the outlets and directing all operational aspects of each outlet sales whilst minimizing costs. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Min 5 years' experience in F&B industry in equivalent position • Certified Food Hygiene Officer preferred • Ability to work under pressure • Proficiency in English Language 	<p>check with employer</p>

#6 McDonald's Singapore

McDonald's provides a world of rewarding career opportunities both in and beyond the restaurant. Here, we believe every crew can become a leader, a manager and even a business consultant. Whether you are a full-time or part-time employee, we have an established series of training programmes to help you gain the necessary skills and knowledge to realise your potential and climb the career ladder.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
<p>Evening Crew (FT)</p>	<p>Key Responsibilities</p> <p>As a Service Crew member at McDonald's, you will be responsible for delivering positive customer experience through friendly service, accurate order handling, and maintaining a clean and welcoming environment. Your duties include taking orders, preparing food and beverages, handling payments, and ensuring the restaurant operates smoothly during peak hours. You will also assist in maintaining hygiene standards, restocking supplies, and supporting your team to meet daily operational goals. This role requires energy, teamwork, and a commitment to McDonald's service standards.</p>	<ul style="list-style-type: none"> • Working Hours: 8 hours, 6pm onwards • Location/ Postal code: Multiple venues

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Pre-requisites</p> <ul style="list-style-type: none"> • No prior experience required; full training will be provided to equip you with necessary skills • Friendly, energetic, and customer-focused attitude to create a welcoming experience for all guests • Ability to work efficiently in a fast-paced, team-oriented environment, especially during peak hours • Strong communication and interpersonal skills to interact effectively with customers and team members • Willingness to work on rotating shifts, including weekends and public holidays, as part of restaurant operations • Physically fit to perform basic food preparation tasks and remain standing for extended periods during shifts • Responsible, punctual, and committed to maintaining high standards of service and cleanliness • Open to learning and adapting to new procedures, systems, and customer service practices. • A positive attitude and willingness to contribute to a supportive and respectful team culture. 	
<p>Guest Experience Leader</p>	<p>Key Responsibilities</p> <p>As a Guest Experience Leader at McDonald’s, you will be the face of hospitality in the restaurant, ensuring every customer feels welcome and valued. You will engage with guests, assist with orders, resolve concerns, and create memorable moments through personalized service. Your role includes managing the dining area, supporting promotional activities, and working closely with the restaurant team to uphold McDonald’s service standards. You will play a key part in enhancing the overall customer experience and driving guest satisfaction.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> • Passionate about customer service and creating positive guest experiences • Friendly, approachable and confident in engaging with people of all ages • Strong communication and interpersonal skills • Able to work in a fast-paced environment and multitask effectively • Willingness to work shifts, weekends and public holidays • Team player with a proactive attitude and attention to detail • No prior experience required; training will be provided • Comfortable using digital tools (e.g., tablets, kiosks) to assist guests 	<ul style="list-style-type: none"> • Working Hours: 8 hours rotating shift • Location/ Postal code: Multiple venues
<p>Restaurant Management Trainee</p>	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • As a Restaurant Management Trainee, you will undergo structured training to prepare for a leadership role in restaurant operations. You will learn to manage daily activities, lead a team, ensure food quality and safety, and deliver excellent customer service. The program equips you 	<ul style="list-style-type: none"> • Working Hours: 9 hours rotating shift • Location/ Postal code:

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>with the skills to handle staffing, inventory, scheduling, and performance management. You'll be mentored by experienced managers and gradually take on more responsibilities, with the goal of becoming a certified Restaurant Manager. This role offers a clear career path and opportunities for advancement within McDonald's.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> • Nitec, Diploma, or equivalent qualification; fresh graduates are welcome • Strong interest in restaurant operations and leadership development • Good communication and interpersonal skills to lead and support teams • Willingness to learn and take on challenges in a fast-paced environment • Ability to work shifts, weekends, and public holidays • Physically fit to handle operational tasks and long hours • Responsible, punctual, and committed to completing the training program • Positive attitude and desire to grow within the company 	<p>Multiple venues</p>
<p>Service Crew (FT)</p>	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • As a Service Crew member at McDonald's, you will be responsible for delivering a positive customer experience through friendly service, accurate order handling, and maintain a clean and welcoming environment. Your duties include taking orders, preparing food and beverages, handling payments, and ensuring the restaurant operates smoothly during peak hours. You will also assist in maintaining hygiene standards, restocking supplies, and supporting your team to meet daily operational goals. This role requires energy, teamwork, and a commitment to McDonald's service standards. <p>Pre-requisites</p> <ul style="list-style-type: none"> • No experience required; full training will be provided to equip you with the necessary skills • Friendly, energetic, and customer-focused attitude to create a welcoming experience for all guests • Ability to work efficiently in a fast-paced, team-oriented environment, especially during peak hours • Strong communication and interpersonal skills to interact effectively with customers and team members • Willingness to work on rotating shifts, including weekends and public holidays, as part of restaurant operations • Physically fit to perform basic food preparation tasks and remain standing for extended periods during shifts • Responsible, punctual, and committed to maintaining high standards of service and cleanliness • Open to learning and adapting to new procedures, systems, and customer service practices 	<ul style="list-style-type: none"> • Working Hours: 3pm to 11pm • Location/ Postal code: Multiple venues

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> A positive attitude and willingness to contribute to a supportive and respectful team culture 	
Service Crew (PT)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> As a Service Crew member at McDonald's, you will be responsible for delivering a positive customer experience through friendly service, accurate order handling, and maintain a clean and welcoming environment. Your duties include taking orders, preparing food and beverages, handling payments, and ensuring the restaurant operates smoothly during peak hours. You will also assist in maintaining hygiene standards, restocking supplies, and supporting your team to meet daily operational goals. This role requires energy, teamwork, and a commitment to McDonald's service standards. <p>Pre-requisites</p> <ul style="list-style-type: none"> No prior experience required; full training will be provided to equip you with the necessary skills Friendly, energetic, and customer-focused attitude to create a welcoming experience for all guests Ability to work efficiently in a fast-paced, team-oriented environment, especially during peak hours Strong communication and interpersonal skills to interact effectively with customers and team members Willingness to work on rotating shifts, including weekends and public holidays, as part of restaurant operations Physically fit to perform basic food preparation tasks and remain standing for extended periods during shifts Responsible, punctual, and committed to maintaining high standards of service and cleanliness Open to learning and adapting to new procedures, systems, and customer service practices A positive attitude and willingness to contribute to a supportive and respectful team culture. 	<ul style="list-style-type: none"> Working Hours: 5pm to 10pm Location/ Postal code: Multiple venues

#7 Paris Baguette

Paris Baguette is an international, fast-casual bakery chain founded in South Korea in 1988. It specializes in French-inspired baked goods, including pastries, cakes, and breads, and also offers fresh sandwiches, salads, coffee, and tea. The brand aims to provide a unique customer experience by blending traditional techniques with modern innovation, and has expanded to thousands of stores globally.

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Section Head (Bakery / Culinary / Deli)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Responsible for preparing, baking and decorating pastries, cakes and other dough or pastry-based confectioneries. This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum WSQ certificate/Nitec in Bread/Culinary and above At least 1 year of proven experience in a similiar role Exceptional proven ability of kitchen management Able to work well under pressure in a fast-paced environment Able to work on weekends and Public holidays 	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) Location/ Postal code: 534138
Assistant Store Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> The Assistant Store Manager is responsible for the profitability of the chain restaurant outlet. He/she performs outlet-level support functions, such as customer service, scheduling, handling day-to-day operations, ordering inventory, and back-office support. He/she demonstrates the recruitment and retention, training, and motivation of staff, and maintains quality control, hygiene, health and safety standards, and customer's experience in the outlet. <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 3 Year(s) of working experience in the restaurant industry is required for this position. Excellent interpersonal skills Candidate must possess at least a Diploma/Advanced/Higher/Graduate Diploma in any field. Preferably Manager specialized in Food/Beverage/Restaurant Service or equivalent. 	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets Location/ Postal code: To check with employer
Baker (Day / Overnight)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> The Baker is responsible for making a wide range of breads, pastries, and other baked goods. This includes ensuring all baking equipment and baking area is clean prior to and post production of any baked items, and ensuring compliance with regulations. <p>Pre-requisites</p> <ul style="list-style-type: none"> At least PSLE, technical certificate or any related fields Experience At least 1 to 2 years of experience working in kitchen as baker or/ & baking preparation. 	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets Location/ Postal code: 534138

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Cook	<p>Key Responsibilities</p> <ul style="list-style-type: none"> The Pastry Chef / Senior Pastry Chef is responsible for preparing, baking and decorating pastries, cakes and other dough or pastry-based confectioneries. This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them <p>Pre-requisites</p> <ul style="list-style-type: none"> At least PSLE, technical certificate or any related fields Experience At least 1 to 2 years of experience working in kitchen as baker or/& baking preparation. 	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets Location/ Postal code: 534138
Cook (Outlet)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Control and direct the food preparation process and all related activities Review and construct menus with new or existing culinary creations ensuring the variety and quality of the servings Approve dishes before they reach the customer Plan orders of equipment or ingredients according to identified shortages Arrange for repairs when necessary Remedy any problems or defects Managing and training kitchen staff Comply with nutrition and hygiene regulations and safety standards Foster a climate of cooperation and respect between co-work <p>Pre-requisites</p> <ul style="list-style-type: none"> Min. Certificate/NITEC/Higher NITEC/Diploma in culinary. At least 1 years of proven experience in a similar role (hot/cold kitchen). Exceptional proven ability of kitchen management Able to work well under pressure in a fast-paced environment Able to work in an outlet kitchen (northeast area) 	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets Location/ Postal code: To check with employer
Management Trainee (Operations)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> The Management Trainee is responsible for taking customers' orders, answering questions, and making recommendations on menu items, serving food/beverages to customers, and performing cashiering duties. He/she is responsible for supervising staff working the floor, assigning their work stations, resolving work-related problems and ensuring the shift runs smoothly. <p>Pre-requisites</p> <ul style="list-style-type: none"> Excellent Customer Service • Good command of spoken English • Min. GCE "N"/ "O" Level, customer service certificate or any related fields • No experience/ At least 1 year of experience working in customer service or relevant 	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets Location/ Postal code: To check with employer

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>experience in F&B • Pleasant, friendly, cheerful and able to work under pressure and in a high-volume environment</p>	
Management Trainee (Bakery / Cake / Culinary / Deli)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Responsible for preparing, baking and decorating pastries, cakes and other dough or pastry-based confectioneries. This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum WSQ certificate/Nitec in Bread/Culinary and above At least 1 year of proven experience in a similiar role Exceptional proven ability of kitchen management Able to work well under pressure in a fast-paced environment Able to work on weekends and Public holidays 	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) Location/ Postal code: To check with employer
Pastry Chef	<p>Key Responsibilities</p> <ul style="list-style-type: none"> The Pastry Chef / Senior Pastry Chef is responsible for preparing, baking and decorating pastries, cakes and other dough or pastry-based confectioneries. This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them <p>Pre-requisites</p> <ul style="list-style-type: none"> At least PSLE, technical certificate or any related fields Experience • At least 1 to 2 years of experience working in kitchen as baker or/ & baking preparation. 	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets Location/ Postal code: 534138
PB Future Talent Leader Programme 	<p>Key Responsibilities</p> <p>Imagine this: From Management Trainee to Leader: Dive straight into the heart of our operations, mastering everything from customer delight to smooth store management. Rapid Growth: Our structured programme offers clear milestones and accelerated progression for driven individuals. See yourself taking on more responsibilities and leadership roles in a matter of years! Hands-on Experience: Get ready to roll up your sleeves and gain invaluable experience in all aspects of our bustling stores. You'll be serving customers, learning the ropes of operations, and gradually taking on management tasks. Invest in Your Potential: We're committed to nurturing your growth. You'll receive guidance, training, and the opportunity to develop crucial skills in areas like team leadership, customer service excellence, and operational efficiency. What you'll be doing as a Management Trainee (the first step on your leadership journey): Wowing our customers: Delivering exceptional service with a smile and helping them discover their next favourite treat. Keeping things running smoothly: Assisting with everything from order preparation to ensuring our stores are sparkling clean.</p>	<ul style="list-style-type: none"> Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets Location/ Postal code: To check with employer

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Becoming a product expert: Sharing your knowledge of our delicious offerings and exciting promotions. Learning and growing: Gradually being introduced to management responsibilities and supporting our leadership team.</p> <p>Pre-requisites Are you: A recent graduate (E.g. ITE, Polytechnics or University) eager to kickstart your career in a dynamic industry? Passionate about food and creating positive customer experiences? A quick learner with a strong work ethic and a desire to lead? Ready to take on challenges and grow with a globally loved brand? This is your chance to bake your success story with Paris Baguette SG! Apply now and embark on an exciting journey to become one of our future leaders!</p>	
Service Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Welcome guests in a warm and friendly manner. • To provide excellent customer service to guests in a timely and friendly manner, ensuring diners a pleasant dining experience. • Upsell promotional items. • Ensure that food hygiene and safety standards are maintained and comply. • Maintain day to day outlet cleanliness. • Execute any other duties as assigned. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Excellent Customer Service • Good command of spoken English • Min. GCE “N”/ “O” Level, customer service certificate or any related fields • No experience/ At least 1 year of experience working in customer service or relevant experience in F&B • Pleasant, friendly, cheerful and able to work under pressure and in a high-volume environment 	<ul style="list-style-type: none"> • Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets • Location/ Postal code: To check with employer
Store Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • The Store Manager is responsible for the profitability of the chain restaurant outlet. He/she performs outlet-level support functions, such as customer service, scheduling, handling day-to-day operations, ordering inventory, and back-office support. He/she demonstrates the recruitment and retention, training, and motivation of staff, and maintains quality control, hygiene, health and safety standards, and customer's experience in the outlet. <p>Pre-requisites</p> <ul style="list-style-type: none"> • Clear verbal communication skills • Organization skills • Ability to stand and walk for long periods of time • Clear attention to detail • Problem-solving skills • Knowledge of current food and beverage trends 	<ul style="list-style-type: none"> • Working Hours: Morning Shift (7AM - 5PM) Mid-Shift (1PM - 11PM) Night Shift (7PM - 5AM) - only for 24/7 outlets • Location/ Postal code: To check with employer

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> At least 3-5 Year(s) of working experience in the restaurant industry is required for this position. Preferably Manager specialized in Food/Beverage/Restaurant Service or equivalent. 	

#8 Shake Shack Singapore

At Shake Shack, our mission is to Stand For Something Good in all that we do. You'll learn lifelong skills and be empowered to make a positive impact —on our business, restaurants, and communities—all at one of the fastest-growing hospitality brands in the world. From our team to our neighbourhoods, we're committed to always doing the right thing.

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Manager-in-Training	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Manager-in-Training will go through 3 months' structured training in both Front & Back of House before being certified as a Manager. <p>Pre-requisites</p> <ul style="list-style-type: none"> Relevant experience in F&B or qualification in F&B, Culinary, Retail or Hospitality Passion for F&B and service industry Positive attitude and a team player 	<ul style="list-style-type: none"> Working Hours: Shift hours Location/ Postal code: 229469
Restaurant Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Lead the day-to-day operational and financial excellence by exercising great leadership and decision-making that supports operational standards and the culture Assumes full responsibility for the restaurant P&L management by following cash control/security procedures; maintaining inventory, managing labor, and applying financial report analysis to enhance restaurant results Manage the assigned Shack operational and manpower planning Oversee employees related matters including performance management, training and development, compensation and disciplinary matters Provides coaching and feedback to team on stations, products, processes and policies Enforces compliance with government regulations, food safety, operations and company's policies and procedures across shifts Ensure overall brand image is maintained and well represented Identifies and implements strategies to market the restaurant and promote restaurant involvement in the community Work closely with management team to identify and to solve various operational issues for growth sustainability 	<ul style="list-style-type: none"> Working Hours: Shift hours Location/ Postal code: 229469

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Work closely with all other departments to maximize experience and profitability of Shake Shack <p>Pre-requisites</p> <ul style="list-style-type: none"> • Min. 3 years of experience in similar capacity in the F&B industry • Positive individuals with strong communication, interpersonal and leadership skills 	
Team Member (Full Time / Part Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Preparation of food in compliance with health and safety standards • General cleaning and maintenance of kitchen equipment • Ensuring smooth daily operations • Assist in inventory management <p>Pre-requisites</p> <ul style="list-style-type: none"> • No experience required as training will be provided • Passion for the F&B and hospitality industry • Positive attitude and a team player 	<ul style="list-style-type: none"> • Working Hours: Shift hours • Location/ Postal code: 229469

#9 4Fingers Singapore

A fast-food company operates multiple outlets locally and regionally.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Service Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> You will be responsible for ensuring customer satisfaction, handling customer feedback, resolve complaints and addressing any questions or comments that customers may have. He or She is assigned to, but not limited to, take customers' orders, preparation/ and production of food, assemble the orders, and act as cashier. <p>Pre-requisites</p> <ul style="list-style-type: none"> Possess a valid Food Hygiene certificate Love interacting with people and creating positive experience for the customers. This include engaging them and handling their feedback Have energy level and enthusiasm with ability to work in fast paced environment 	<ul style="list-style-type: none"> Working Hours: Based on store schedule Location/ Postal code: 408600
Store Supervisor	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Supervisor is responsible for ensuring 4Fingers "customer promise" is consistently fulfilled, quality store operations are maintained, store staff (particularly Service Crew) are led and empowered in a positive manner and financial contribution is maximized. The job requires customary and regular exercise of independent and discretionary powers in daily performance of job duties and ensures that company policies are implemented and maintained in a consistent manner. Supervisor must be led by example and have strong customer orientation, good organizational, communication and people development skills <p>Pre-requisites</p> <ul style="list-style-type: none"> Must possess Food Hygiene Certification Store opening duties until trading start, which entails receiving stocks, setting up stations, organizing POS setup for the day and ensure day-to-day operations run smoothly according to 4Fingers SOP. Store closing duties which entails ensuring, store is properly clean, tidy and organized prior to locking up, ensure store case reconciliation and end of day POS closing procedures are conducted, expired stocks and wastages are recorded accordingly and ensure all store property is accountable for. 	<ul style="list-style-type: none"> Working Hours: Based on store schedule Location/ Postal code: 408600

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#10 e2i SERVICES

Meet an e2i Career Coach

For jobseekers who need to speak to a career coach for career advisory and support, they can make an appointment online to meet up with an e2i coach for one-to-one coaching.



<https://e2i.com.sg/app>

You can also reach them at the following centres (By appointment only):

<p>e2i Career Centre (DNI) Devan Nair Institute for Employment and Employability 80 Jurong East St 21 Level 2 Singapore 609607</p>	<p>Operating Hours Mondays: 2:30pm to 5pm Tuesdays to Fridays: 9am to 5pm Saturdays: 9am to 1pm Sundays & Public Holidays: Closed</p>	<p>Nearest MRT East-West Line (Green Line) North-South Line (Red Line) Station Name: Jurong East</p>
<p>e2i Career Centre (OMB) One Marina Boulevard 1 Marina Boulevard #B1-03 Singapore 018989</p>	<p>Operating Hours Mondays: 2:30pm to 5pm Tuesdays to Fridays: 9am to 5pm Saturdays: 9am to 1pm Sundays & Public Holidays: Closed</p>	<p>Nearest MRT East-West Line (Green Line) North-South Line (Red Line) Station Name: Raffles Place Downtown Line (Blue Line) Station Name: Downtown</p>
<p>e2i Career Centre (OTH) ServiceSG Centre Our Tampines Hub 1 Tampines Walk #01-21 Singapore 528523</p>	<p>Operating Hours Mondays: 2:30pm to 5pm Tuesdays to Fridays: 9am to 5pm Saturdays: 9am to 1pm Sundays & Public Holidays: Closed</p>	<p>Nearest MRT East-West Line (Green Line) Downtown Line (Blue Line) Station Name: Tampines</p>
<p>e2i Career Centre (WCC) ServiceSG Centre Woodlands, 900 South Woodlands Drive, #03-01A Woodlands Civic Centre, Singapore 730900</p>	<p>Operating Hours (Face- to-face/virtual coaching) Mondays to Fridays: 9am to 5pm Saturdays: 9am to 1pm Sundays & Public Holidays: Closed</p>	<p>Nearest MRT North-South Line (Red Line) Thomson-East Coast Line (Brown Line) Station Name: Woodlands</p>

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