



JOB LISTING BOOKLET

e2i x CapitaLand Skills and Career

Fair @ Aperia Mall

[6 November 2026 | 11am to 6pm]



As part of our effort to save the environment, please return this booklet at the exit after you have

About e2i (Employment and Employability Institute)

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

For Singaporeans only

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#1 AL-FUTTAIM RETAIL (ZARA & M&S)

Al-Futtaim Retail is a leading retail operator representing well-known international brands, including Zara and Marks & Spencer, in Singapore. We are committed to delivering excellent customer experiences through quality products, strong service and engaging store environments. Our people are at the heart of our success, with opportunities to grow, develop and build rewarding careers in a dynamic, inclusive retail workplace.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Operation Associate (In-store)	Job Responsibilities RFID Basic Knowledge: <ul style="list-style-type: none"> Fully understand the general concept of RFID (RFID Identity, RFID Reading) Six benefits of RFID (Customer Service, Sale/Return, Inventory, Camion, Replenishment, Security) Stockroom Organization: <ul style="list-style-type: none"> Understand how the stockroom is organized, organize stock according to family and styles Housekeeping: <ul style="list-style-type: none"> To ensure good housekeeping is maintained throughout all areas in the warehouse/stockroom and to communicate with the senior management team in case an accident happens Pre-requisites <ul style="list-style-type: none"> Previous experience in retail operations/warehouse is preferred Energetic and enthusiastic Good interpersonal skills Ability to work independently and as part of a team 	<ul style="list-style-type: none"> 44 hours per week 8 hours shift / Opening 8am / Closing 11pm Postal Code: 169877
Sales Advisor	Job Responsibilities <ul style="list-style-type: none"> Deliver excellent customer service and make every shopper feel welcome Hit service and sales standards on the shop floor (cashiering, service zones, etc.) Handle cash and card payments accurately Recommend and promote products (yes, upselling — but in a friendly way) Keep shelves stocked and products available for smooth store operations Manage stock movement and replenishment (delivery checks, stock transfers) Handle customer returns professionally Perform any tasks assigned by Supervisors In Food Department, lifting of items up to 15kg and helping customers with product info and recommendations Pre-requisites <ul style="list-style-type: none"> Able to work rotating shifts, weekends and public holidays 	<ul style="list-style-type: none"> 44 hours per week 6.30am - 3.30pm / 7.30am - 4.30pm / 1.30pm - 10.30pm Full shift Postal Code: 169877

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Friendly, confident, and enjoy talking to people Motivated with a positive, service-first attitude A good communicator with an outgoing personality Passionate about helping customers 	
Sales Associate cum Cashier	<p>Job Responsibilities</p> <ul style="list-style-type: none"> You will be the company's front line ambassador to uphold company's branding and image Provide welcoming customer service and assist customers to enjoy their shopping experience Support with retail operations, stock replenishment, inventory management and housekeeping Ensure merchandise and displays are neatly arranged Supporting other store functions when needed i.e. stockroom duties <p>Pre-requisites</p> <ul style="list-style-type: none"> Experience in managing a fast-paced retail operation Customer oriented Passion for people and processes Strong systematic organized to approach to work Sales driven and motivated 	<ul style="list-style-type: none"> 44 hours per week 8 hours shift / Opening 8am / Closing 11pm Postal Code: 169877
Section Manager	<p>Job Responsibilities</p> <ul style="list-style-type: none"> Drive sales through effective merchandising, promotions, and identifying commercial opportunities within the food department Deliver an exceptional customer experience by providing professional product advice, maintaining well-stocked displays, and ensuring fitting rooms and service areas operate efficiently Maintain attractive visual merchandising and collaborate with the Visual Merchandising team to showcase key lingerie collections and promotions Manage stock availability, replenishment, inventory accuracy, and competitor pricing to maximize sales and profitability Improve operational efficiency by managing staffing, minimizing stock loss, and planning for seasonal product launches and promotions Lead, coach, and develop the team through performance management, training, and regular feedback Support overall store operations and ensure departmental expenses remain within budget <p>Pre-requisites</p> <ul style="list-style-type: none"> Diploma or equivalent qualification At least 2 years of retail supervisory or management experience, preferably in fashion, grocery or specialty retail 	<ul style="list-style-type: none"> 44 hours per week 6.30am - 3.30pm / 7.30am - 4.30pm / 1.30pm - 10.30pm / Full Shift Postal Code: 169877

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Strong leadership, coaching, and team management skills Good commercial awareness with the ability to analyze sales and stock data Excellent communication, customer service, and interpersonal skills Passion for fashion and lingerie, with the ability to create a welcoming and personalized shopping experience Adaptable, proactive, and able to perform in a fast-paced retail environment 	
Visual Merchandiser (In-store)	<p>Job Responsibilities</p> <ul style="list-style-type: none"> You knowledgeable of the seasonal trends, understand and can identify key pieces in current collections, must-have pieces and understands company's & market trends Can demonstrate knowledge on handling procedure of mannequin how to dress by following the company standard Works on mannequins and dress them in key looks representing the current collection and understands the setup guidelines Shows a clear understanding on how commercial decisions impacts store performance and can analysis the impact (results) of commercial decisions Identify and action creative and visual ideas for the store Supporting other store functions when needed i.e. shop floor, housekeeping <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 2 years of working experience in the fashion retail preferred Visual flair and creative thinking Strong systematic organized approach to work Strong leadership and management skills 	<ul style="list-style-type: none"> 44 hours per week 8 hours shift / Opening 8am / Closing 11pm Postal Code: 169877

#2 ASCOTT INTERNATIONAL MANAGEMENT

The Ascott Limited (Ascott) is one of the leading international lodging owner-operators, with headquarters in Singapore. The company's serviced residence and hotel brands include Ascott, Citadines, Somerset, Quest, The Crest Collection, lyf, HARRIS, FOX HARRIS, YELLO, POP!, Preference and HARRIS Vertu, with each brand catering to the distinct needs of our guests.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Attendant, Housekeeping	Key Responsibilities	<ul style="list-style-type: none"> 44 hours per week Rotating shifts

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • The Attendant, Housekeeping performs daily cleaning and inspecting of check-in, occupied and check-out apartments accordingly to policies and procedures • Responsible for cleaning and inspecting an allocated number of apartments set by the supervisor according to working procedures • Responsible for overall performance and discipline of assigned outsource Room Attendant • Check apartment's inventories with residents upon check in or check out • Daily cleaning and inspecting of apartments e.g. arrange furniture, changing of linens, polishes metalwork and vacuuming • Ensure that cleanliness standards and proper amenities and literature placement has been met • Responsible for training outsourced Room Attendants in all housekeeping procedures and standards • Replenish supplies, such as drinking glasses, writing supplies, and bathroom items • Assist in monthly linen inventory in his/her area • Report maintenance defects to engineering departments • Ensure all cleaning equipment and electrical equipment are in good working condition • Report to supervisor for any loss and damage to linen, furniture, fixtures and equipment • Update status of rooms • Deliver items such as ironing boards and rollaway beds as requested by guests • Perform any other duties as required by the supervisor or Management <p>Pre-requisites</p> <ul style="list-style-type: none"> • 1 year of experience in Housekeeping / Rooms preferred • Minimum secondary school certificate • Able to converse in basic English • Service and results oriented 	<ul style="list-style-type: none"> • Postal Code: 179883
Executive, Guest Service	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Assist residents with check-in and check-out procedures • Ensure all residents are attended to at the Front Desk • Issue apartment access key cards • Attend to and anticipate all residents' queries and needs • Provide recommendations on nearby amenities, places of interest and assist residents in making travel, tours and restaurant reservation arrangements • Manage residents' accounts, information and apartment availability in the system • Perform simple bookkeeping • Make and confirm reservations • Assist with the onboarding process for new employees • Respond to all queries through walk-ins, emails and calls and assist with requests 	<ul style="list-style-type: none"> • 44 hours per week • Rotating shifts • Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Handle and record resident feedback and complaints, referring them to supervisors and managers Receive and convey messages to residents promptly Handle the safekeeping of cash and residents' valuables and belongings Perform related tasks as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> A dynamic and self-motivated with strong presentation, verbal and written communication skills A passionate individual with a passion for entrepreneurial, tech, creative, and collaborative communities One with knowledge of current trends and happenings. A people person and a do-er: be ready to get all hands-on! Someone with an attention to detail and possess the ability to anticipate and react to the needs of guests' demands Tech savvy, able to pick up and use new systems and technology solutions easily One with an exciting skill/talent (lyf skill) such as coffee making, bartending, singing, computer geek (plus point!!!) Willing to do 5-day work week shifts, including night shifts 	
Supervisor, Guest Service	<p>Key Responsibilities</p> <p>You will assist the Manager or Assistant Manager, Guest Service in overseeing the daily guest service operations in our Serviced Residence. You will also create a pleasant and lasting atmosphere that enables residents' satisfaction and provide a sense of home away from home. You will report directly to the Manager or Assistant Manager, Guest Service</p> <p>You will:</p> <ul style="list-style-type: none"> Assist to review standards according to operating procedures and provide support in preparing operational reports to the Management Promote teamwork and quality service within the team and coordination with the other departments Assist to manage the smooth operations of the department, such as delegating work, communicating goals and scheduling employees to ensure full coverage on the ground Assist residents with check-in and check-out procedures Ensure all residents are attended to at the Front Desk Issue apartment access key cards Attend to and anticipate all residents' queries and needs Provide recommendations on nearby amenities, places of interest and assist residents in making travel, tours and restaurant reservation arrangements 	<ul style="list-style-type: none"> 44 hours per week Rotating shifts Postal Code: 179883

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Manage residents' accounts, information and apartment availability in the system • Perform simple bookkeeping • Make and confirm reservations • Assist with the onboarding process for new employees • Respond to walk-ins, emails, calls and assist with queries and requests • Handle and record resident feedback and complaints, and refer them to managers • Perform related tasks as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> • At least 3 years of relevant work experience, preferably in the hospitality industry and in a Supervisory role • Attained at least a Degree, Diploma or Higher NITEC in Hospitality, Hotel Management, or an equivalent qualification • Service oriented • Supervisory skills • Passion for coaching and guiding • Passion in learning a variety of tasks, including handling paperwork and managing a team • Willingness to perform shifts 	
Supervisor, Housekeeping	<p>Key Responsibilities</p> <p>The Housekeeping Supervisor assists the Assistant Manager/Manager in managing the Housekeeping Department within our Serviced Residences. The incumbent has to assume the responsibilities of the Assistant Manager/Manager during her absence. He/she has to ensure that the respective sections maintain an excellent standard of customer satisfaction. He/she has to liaise with contractors on daily operations promptly and efficiently. He/she has to assist in formulating training programs for the Housekeeping Department. He/she will also be continuously involved in reviewing service standards according to policies and guidelines and provides support in operational reports to the Management</p> <ul style="list-style-type: none"> • Assist the Assistant Housekeeping Manager / Manager in daily operation • Supervise room attendants, linen attendant and contractors • Assist in formulating training program and training and train new room attendants • Inspect apartments and public areas assigned to room attendant for maintenance and cleanliness • Ensure smooth resident check-in and check-out • Check apartment's inventories with residents upon check in or check out • Immediate reporting of any damage and defects to furniture, fitting and equipment to Engineering Department 	<ul style="list-style-type: none"> • 44 hours per week • Rotating shifts • Postal Code: 179883

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Attend to resident's complaints and needs Provide special attention to VIP apartments and residents Carry out monthly stock-taking of linens/uniforms, cleaning/guest supplies, kitchen wares and breakfast items Schedule and carry out periodical cleaning programs Supervise linen attendant in daily operation of linen, staff uniforms and resident laundry Daily checks to ensure no linen or equipment abuse Attend staff meetings to discuss company policies and patrons' complaints Provide OJT training for new and current staff Perform cleaning duties in cases of emergency or staff shortage <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 3 years of experience as a room attendant Candidate should ideally possess at least a Higher secondary school certificate Able to communicate effectively with a diverse group of people Good interpersonal and communication skills Service and results-oriented Passionate about coaching and mentoring Good at coordinating, follow-ups and planning Proficient in Microsoft Office applications i.e. Excel & Word The successful applicant will be required to perform rotating shift duties 	
Technician, Engineering	<p>Key Responsibilities</p> <p>The Technician, Engineering is responsible for the general maintenance and/or minor repairs of equipment, facilities in the Serviced Residence, and to perform repairs etc., as required. Close co-operation with various departments including Housekeeping and Guest Service ensures the smooth stay of our guests at all times</p> <p>The job responsibilities include the following but are not limited to:</p> <ul style="list-style-type: none"> Maintaining the physical conditions of the building and ensure that the building has adequate heating, lightings and ventilation etc. and that they are in good working condition General maintenance and repair works such as, painting, patching walls, plumbing facilities, aircon servicing, and electrical switches and other fixtures and equipment to ensure smooth operations Perform routine preventive maintenance program 	<ul style="list-style-type: none"> 44 hours per week Rotating shifts Postal Code: 179883

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Check and inspect the building's machinery and equipment Respond and prioritise maintenance requisitions (MWO) and guests' requests to ensure our guests receive quality service and furnishings <p>Pre-requisites</p> <ul style="list-style-type: none"> At least a Professional Certificate/NITEC in Electrical / Mechanical / Aircon Maintenance or an equivalent Preferably 1 year of related working experience in the hospitality industry Ability to communicate in English Ability to work well in teams and independently Responsible and self-motivated Ability to perform rotating shift duties 	

#3 ASTONS GROUP

ASTONS 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 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 come, that drive ASTONS Group to become one of the leading food service companies in Singapore. At present, ASTONS Group owns 10 brands, 13 concepts with 37 outlets islandwide.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Support the Restaurant Manager in managing daily outlet operation Supervise and guide the service team to maintain good service standards Ensure guests receive friendly, efficient and professional service Assist with staff scheduling, deployment and manpower planning Monitor food quality, cleanliness, hygiene and outlet standards Handle guest feedback and resolve routine operational issues Support stock control, wastage control and cost management Coach and motivate team members to improve performance Ensure compliance with company SOPs, food safety and hygiene requirements Perform other duties as assigned by the Restaurant Manager <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 2-3 years of managerial experience in F&B 	<ul style="list-style-type: none"> 5-Day work week Flexible hours Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Ability to thrive in a fast-paced environment and perform well under pressure Able to work flexible shifts, including weekends and public holidays Strong leadership, communication and positive mindset and multi-tasking skills Able to supervise and motivate a team Food Safety Course Level 3 Certificate is an advantage 	
Food Processing Worker	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Cut and prepare items according to production requirements Perform meat cutting, trimming, deboning and portioning according to company specifications Handle and prepare various types of meat for further processing, packing or production Package finished products securely and efficiently in accordance with company standards and quality guidelines Accurately label finished products to ensure proper identification and compliance Clean, sanitize and reinstate workstations at the end of each shift Maintain a clean, safe, and organized work area at all times Follow safety guidelines and use personal protective equipment (PPE) Complete simple paperwork and documentation as needed (e.g., quantities, defects, downtime) Perform other duties assigned by the supervisor or production manager <p>Pre-requisites</p> <ul style="list-style-type: none"> Requires hands-on experience in meat cutting/butchery Able to use knives and meat-cutting equipment safely Able to perform repetitive tasks and handle food ingredients Physically fit and able to stand for extended periods Able to work in a cold room and a fast-paced environment Food Safety Course Level 1 certification is an advantage 	<ul style="list-style-type: none"> 5.5-Day work week 8am – 5pm Postal Code: 758275
Food Processing Worker	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Perform food preparation and processing according to company procedures Wash, clean, cut, peel, weigh, portion and prepare food ingredients according to production requirements Package finished products securely and efficiently in accordance with company standards and quality guidelines Accurately label finished products to ensure proper identification and compliance Clean, sanitize and reinstate workstations at the end of each shift Maintain a clean, safe, and organized work area at all times Follow safety guidelines and use personal protective equipment (PPE) 	<ul style="list-style-type: none"> 5.5-Day work week 8am – 5pm Postal Code: 758275

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Complete simple paperwork and documentation as needed (e.g., quantities, defects, downtime) Work closely with team members and supervisors to improve efficiency Perform other duties assigned by the supervisor or production manager <p>Pre-requisites</p> <ul style="list-style-type: none"> No experience is required (Training provided) Able to work in a cold room and a fast-paced environment Able to perform repetitive tasks and handle food ingredients Physically fit and able to stand for extended periods Food Safety Course Level 1 certification is an advantage 	
Kitchen Crew (BOH)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist with ingredient preparation and portioning Prepare and assemble dishes according to recipes and operating procedures Support cooks with daily kitchen operations Receive, store and rotate ingredients properly Maintain cleanliness of kitchen stations, equipment and utensils Wash dishes and assist with general kitchen cleaning when required Follow food safety, hygiene and workplace safety procedures Support the team during busy meal periods <p>Pre-requisites</p> <ul style="list-style-type: none"> No prior experience required training will be provided Responsible, punctual and willing to learn Able to follow instructions and work effectively in a team Comfortable working in a fast-paced kitchen environment Able to work flexible shifts, including weekends and public holidays Food Safety Course Level 1 certification is an advantage 	<ul style="list-style-type: none"> 5-Day work week Flexible hours Location: Islandwide
Restaurant Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Oversee and manage the overall daily operations of the restaurant Lead, supervise and motivate the outlet team to achieve service and business goals Ensure high standards of guest experience, service quality and outlet presentation Manage sales performance and work towards achieving outlet targets Plan manpower deployment, staff scheduling and operational requirements Monitor food cost, labour cost, stock usage and wastage Handle guest feedback, complaints and escalated operational issues Train, coach and develop team members to improve performance 	<ul style="list-style-type: none"> 5-Day work week Flexible hours Location: Islandwide

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Ensure compliance with company SOPs, food safety, hygiene and regulatory requirements Take responsibility for the overall performance and smooth operation of the outlet Perform other duties as assigned by the Management <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 3-5 years of managerial experience in F&B Proven ability to manage overall outlet operations and business performance Ability to thrive in a fast-paced environment and perform well under pressure Able to work flexible shifts, including weekends and public holidays Strong leadership, communication and positive mindset and multi-tasking skills Food Safety Course Level 3 Certificate is an advantage 	
Service Ambassador (Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Welcome and serve guests with a friendly and professional attitude Provide a memorable dining experience with a Warm Welcome and Fond Farewell Assist with guest enquiries and requests Check food quality and presentation Maintain cleanliness and tidiness of the dining area Support daily outlet operations and the service team Follow company SOPs, food safety and hygiene standards Carry out other ad hoc duties assigned by the superiors <p>Pre-requisites</p> <ul style="list-style-type: none"> Ability to work in a fast-paced environment Able to work on weekend and public holidays Good communication skills Team player with a positive attitude Strong guest-service mindset Responsible and attentive to details Food Safety Course Level 1 certification is an advantage 	<ul style="list-style-type: none"> 2-Day work week Flexible hours Location: Islandwide
Service Crew (FOH)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Welcome customers and provide friendly, attentive service Take orders and serve food and beverages Handle cashiering and POS transactions when assigned Clear and reset tables and maintain outlet cleanliness Assist with simple food preparation and takeaway orders Follow food safety, hygiene and operational procedures Support team members during busy periods Carry out other ad hoc duties assigned by the superiors <p>Pre-requisites</p> <ul style="list-style-type: none"> No prior experience required training will be provided Ability to work in a fast-paced environment 	<ul style="list-style-type: none"> 5-Day work week Flexible hours Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Able to work flexible shifts, including weekends and public holidays Friendly, responsible and willing to learn Able to work well in a team and communicate with customers Food Safety Course Level 1 certification is an advantage 	
Supervisor	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Supervise and guide the service team during daily operations Ensure guests receive friendly, efficient and professional service Welcome guests and maintain a high standard of guest experience Monitor service flow and assist the team during busy periods Ensure tables, dining areas and outlet presentation are clean and well maintained Check food quality and presentation before serving Handle basic guest enquiries and feedback and escalate issues when required Brief and coach team members on service standards and daily operations Ensure staff follow company SOPs, food safety and hygiene requirements Assist with opening and closing duties, stock checks and other outlet tasks Support the Assistant Manager and Restaurant Manager in daily operations Perform other duties as assigned by the superiors <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 1–2 years of experience in F&B operations, preferably in a supervisory role Ability to thrive in a fast-paced environment and perform well under pressure Able to work flexible shifts, including weekends and public holidays Able to lead, supervise and motivate a team Able to handle basic guest feedback and operational issues professionally Good knowledge of service standards, food safety and hygiene practices Good teamwork and problem-solving skills Food Safety Course Level 3 Certificate is an advantage 	<ul style="list-style-type: none"> 5-Day work week Flexible hours Location: Islandwide

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#4 CREATIVE EATERIES

Founded by Mr. Anthony Wong in 1992, Creative Eateries introduced a unique dining concept as an alternative to hotel restaurants. With over 30 years of experience, we have grown into a trusted brand offering diverse cuisines—Thai, Western, Chinese, Japanese—and catering services. Whether it's a casual meal, a birthday celebration, or a themed wedding, we strive to create memorable dining

experiences. Committed to innovation, we continue to fill market gaps and delight guests with a variety of dining options.

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in managing restaurant operations, including menu planning, marketing strategies, and financial targets Oversee inventory, purchasing, compliance, and crisis management Ensure adherence to hygiene policies, regulatory requirements, and service standards Facilitate stakeholder relationships, business continuity, and innovative practices Lead and delegate effectively, upholding service standards Address complaints and enhance customer satisfaction Maintain service quality and continuously improve customer experience Conduct hygiene audits and ensure workplace safety <p>Pre-requisites</p> <ul style="list-style-type: none"> Customer-driven and vigilant Passionate in providing excellent management Diligent and dedicated to improve service quality and bring in more revenue for the business Work independently and in a team Possess enthusiasm and keen to get feedback for improvement Open-minded to receive feedback and different ideas Keen on details, organised and meticulous Self-starter and possess a positive 'can do' attitude 	<ul style="list-style-type: none"> 44 hours per week As per roster (5/6-Day work week) Location: Islandwide
Catering Driver	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Adhere to schedule of delivery orders Coordinate with salesperson on customer's order before delivery Proper loading / unloading of catering equipment into delivery vehicle Delivery and collection to islandwide catering places Liaise with customer during on-site setup requirement Organise set-up and clean-up after each delivery such as buffet reception, seminar events etc. Inventory control for catering equipment used for upon collection of order Maintaining cleanliness and provide basic service for assigned delivery vehicle Understanding with and complying with the mandatory hygiene standards and requirements Perform any other duties assigned by Operation Manager <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 1 year of working experience in the related field Excellent customer service and able to interact well with clients 	<ul style="list-style-type: none"> 44 hours per week As per roster (5/6-Day work week) Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Ability to work independently and in a team Physically fit and able to work in a fast-paced environment Willing to work shifts, weekends and public holidays Must possess class 3 driving license with clean records and good driving skills 	
Dishwasher	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Wash, sanitize, and properly store all kitchen operating equipment, cookware, utensils, and tableware Maintain kitchen cleanliness by regularly sweeping, mopping, and sanitizing kitchen floor areas Handle garbage disposal promptly and maintain cleanliness in designated waste and recycling disposal zones Operate and maintain dishwashing equipment according to safety standards, reporting any malfunctions promptly Store kitchen supplies and received inventory in designated storage areas in an orderly, safe manner Assist kitchen staff with basic setup and carry out other ad hoc duties assigned by supervisors <p>Pre-requisites</p> <ul style="list-style-type: none"> Physically fit and able to work in a fast-paced environment Able to work in a hot and humid environment Ability to work independently and in a team Ability to work in a fast-paced environment 	<ul style="list-style-type: none"> 44 hours per week As per roster (5/6-Day work week) Location: Islandwide
Junior Sous Chef	<p>Key Responsibilities</p> <p>Kitchen Operations & Culinary Execution:</p> <ul style="list-style-type: none"> Service Leadership: Lead daily station preparation and service, ensuring all hot and cold dishes are executed consistently to established recipes and presentation standards Menu Development: Assist the Sous Chef in testing, developing, and costing new seasonal menus, daily specials, and recipes Cost & Inventory Control: Support food cost management by monitoring portion control, minimizing wastage, and assisting with weekly stock counts and food storage management <p>Team Leadership & Training:</p> <ul style="list-style-type: none"> Staff Supervision: Direct and guide junior team members, and kitchen helpers during service to ensure a smooth, efficient workflow Training & Mentorship: Actively participate in onboarding and training junior kitchen staff on cooking techniques, plating standards, and kitchen efficiency <p>Hygiene, Safety & Quality Assurance:</p> <ul style="list-style-type: none"> Sanitation Standards: Enforce strict adherence to food safety, hygiene, and handling procedures in line with company policies and local health regulations Quality Control: Inspect all incoming produce and ingredients for freshness and quality, ensuring proper stock rotation (FIFO) 	<ul style="list-style-type: none"> 44 hours per week As per roster (5/6-Day work week) Location: Islandwide

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> Valid WSQ Food Safety Course Level 1 (or equivalent Food Hygiene Certification) Minimum 2–3 years of relevant culinary experience in a fast-paced kitchen environment Solid foundational knife skills and mastery of hot/cold line cooking techniques Basic understanding of kitchen food costing, stock control, and portion management Strong communication skills with a calm, effective leadership style under pressure during peak service 	
Kitchen Assistant	Key Responsibilities <ul style="list-style-type: none"> Assist in prepping raw ingredients, including washing, peeling, chopping, and portioning according to station specs Operate and maintain kitchen equipment, appliances, and tools safely, keeping workstations stocked and organized Strictly adhere to all food safety procedures, personal hygiene standards, and mandatory health requirements Maintain overall kitchen cleanliness by sanitizing preparation surfaces, cooking stations, and equipment regularly Support inventory organization and execute any ad hoc operational duties assigned by the Head Chef or supervisor Pre-requisites <ul style="list-style-type: none"> Relevant experience will be an advantage Ability to work independently and in a team Physically and mentally fit and able to work in a fast-paced and demanding environment Basic food hygiene certificate Willing to work on weekends and public holidays 	<ul style="list-style-type: none"> 44 hours per week As per roster (5/6-Day work week) Location: Islandwide
Restaurant Manager	Key Responsibilities <ul style="list-style-type: none"> Assist the Operations Manager in menu planning, promotional campaigns, and executing marketing strategies Oversee daily restaurant operations, ensure regulatory and F&B hygiene compliance, and lead crisis management Monitor revenue, expenses, and purchasing procedures to hit financial targets and implement risk control measures Track daily sales reporting, manage stakeholder relations, and solve operational challenges at a managerial level Lead shift operations, set rosters, and enforce company service standards across cross-functional, diverse teams Conduct onboarding and facilitate ongoing staff training and annual performance reviews Drive staff engagement, capability development, and team morale to optimize workforce productivity Collaborate with the culinary team on supply purchasing, food cost estimation, and portion control to reduce waste Conduct regular quality checks on food preparation, service standards, and outlet maintenance 	<ul style="list-style-type: none"> 44 hours per week As per roster (5/6-Day work week) Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Investigate and resolve customer complaints promptly to ensure high levels of dining satisfaction Perform routine hygiene and workplace safety audits to maintain compliance and operational standards <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum Diploma or equivalent And/or 2 years of relevant experience in the F&B Industry Communicate in English and 1 other language Willing to rotate shifts Willing to work on weekends and public holidays Strong communication, interpersonal and management skills Customer-driven and vigilant Passionate in providing excellent management Diligent and dedicated to improve service quality and bring in more revenue for the business Work independently and in a team Possess enthusiasm and keen to get feedback for improvement Open-minded to receive feedback and different ideas Keen on details, organised and meticulous Self-starter and possess a positive 'can do' attitude 	
Service Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Execute daily front-of-house service operations, including order taking, food portioning, and efficient cashiering duties Provide accurate menu recommendations to customers and upsell offerings appropriately to enhance dining satisfaction Attend to customer inquiries, requests, and feedback promptly and professionally to ensure a positive dining experience Maintain high standards of stall cleanliness and hygiene by sanitizing service counters, dining areas, and equipment Support overall stall operations by assisting with light cleaning duties, clearing tables, and managing dishwashing tasks Strictly adhere to food safety guidelines and perform any ad hoc duties assigned by the Stall-in-charge <p>Pre-requisites</p> <ul style="list-style-type: none"> Relevant experience will be an advantage Ability to work independently and in a team Physically and mentally fit and able to work in a fast-paced and demanding environment 	<ul style="list-style-type: none"> 44 hours per week As per roster (5/6-Day work week) Location: Islandwide

#5 HARRY'S INTERNATIONAL

Established in 1992, Harry's is Singapore's largest collection of everyday bars and kitchens - a homegrown destination where people from all walks of life come together to connect, unwind, and celebrate life over great food and drinks. From its humble beginnings at Boat Quay, it has grown into a welcoming presence islandwide, with each outlet offering a space where everyone feels at home.

Rooted in Singapore's multicultural heritage, it brings together local and international flavours in a warm, relaxed setting. Guided by curiosity, genuineness, and generosity, Harry's is a place where people can be themselves, linger a little longer, and create memories together.

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Restaurant Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assisting the Restaurant Manager in overseeing daily restaurant operations Supervising and motivating front-of-house staff to deliver outstanding customer experience Monitoring inventory levels and liaising with suppliers to ensure adequate stock Handling customer inquiries and resolving any issues promptly Contributing to the development and implementation of marketing strategies Ensuring compliance with health, safety and food hygiene regulations Providing training and development opportunities for team members Assisting with financial management tasks such as budgeting and reporting <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 2 years' experience in a similar assistant restaurant manager or deputy manager role Strong leadership and people management skills Excellent customer service orientation and problem-solving abilities Proficient in inventory management and cost control Working knowledge of food hygiene and safety regulations Passion for the hospitality industry and a drive to deliver exceptional dining experiences Flexibility to work a varied shift pattern, including evenings, weekends and public holidays 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide
Chef De Partie	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Preparing and cooking a variety of dishes to our exacting standards Maintaining a clean, organised and efficient workstation Assisting the Head Chef and Sous Chefs in menu planning and development Providing training and guidance to junior kitchen staff Ensuring all food safety and hygiene regulations are followed Collaborating with the wider team to deliver an outstanding dining experience for our customers <p>Pre-requisites</p>	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Minimum 1-2 years' experience as a Chef De Partie or similar culinary role Excellent knife skills and expertise in various cooking techniques Strong attention to detail and a commitment to food quality and presentation Ability to work calmly and efficiently in a fast-paced kitchen environment A team player with excellent communication and interpersonal skills 	
Junior Sous Chef	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist the Sous Chef / Operations Chef in managing and administering the kitchen operations Maintain food quality, presentation, kitchen labour and related cost controls Ensure that standard operation procedures are consistently adhered to Maintain and follow through on proper maintenance and sanitation of kitchen equipment and facilities Assign specific duties to all kitchen staff under his supervision and set expectations for their work Participate in outlet staff scheduling, evaluation, training, etc. Suggest and assist with menu and recipe upgrading, development, costing & implementation Attend Food & Beverage meetings and briefings as and when required, conduct daily line-ups and ensure appropriate information is channelled to the team in an effective manner Ensure effective lines of communication are in place at all levels <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 3 years of relevant working experience At least 1 year of experience in a supervisory role Ability to work in a team environment Excellent interpersonal and communication skills 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide
Part-Time Cook	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Able to prepare and cook high-quality dishes according to established recipes, portion sizes, and presentation standards Assist with food preparation, including washing, cutting, portioning, and preparing ingredients during assigned shifts Maintain kitchen cleanliness and ensure food safety, proper food handling, and hygiene standards are consistently followed Work closely with other kitchen staff to ensure smooth kitchen operations and timely food preparation and service delivery 	<ul style="list-style-type: none"> 3-Day work week 20-30 hours per week Location: Islandwide

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Able to work in a fast-paced environment and manage multiple tasks during busy service periods • Responsible, punctual, and able to follow instructions from the Sous Chef or supervisor • Willing to work flexible shifts, including weekends and public holidays, based on operational needs • Previous kitchen or food preparation experience is an advantage but not essential • Possess a positive attitude, willingness to learn, and the ability to work well as part of a team <p>Pre-requisites</p> <ul style="list-style-type: none"> • Relevant culinary qualifications or proven cooking experience in commercial kitchens • Strong knowledge of food safety regulations and HACCP principles • Ability to work efficiently in fast-paced environments and adapt to flexible schedules • Excellent teamwork skills and positive attitude towards multicultural work environments 	
Part-Time Server	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Candidates with F&B or customer service experience will have an advantage • Positive attitude, friendly personality, and willingness to learn • Good communication and interpersonal skills to interact with guests and team members • Able to work in a fast-paced environment and handle multiple tasks efficiently • A team player who is responsible, punctual, and reliable • Willing to work flexible shifts, including weekends and public holidays, based on the outlet's operational needs • Able to follow food safety, hygiene, and service standards • Physically fit to stand for extended periods and carry food and beverages when required. • Must be legally eligible to work in Singapore • Provide excellent customer service experience • Recommend and up-sell menu items as well as advice guests on any ongoing promotions • Take and serve food/drinks orders • Maintain restaurant cleanliness • Check orders for presentation and quality, and rectify when necessary • Check on guest satisfaction and take repeated orders • Deliver checks and collect payment <p>Pre-requisites</p> <ul style="list-style-type: none"> • Professional communication skills are required • Commitment to quality service, and food & beverage knowledge 	<ul style="list-style-type: none"> • 3-Day work week • 20-30 hours per week • Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Restaurant Captain / Senior Captain	Key Responsibilities <ul style="list-style-type: none"> Assist the Supervisor in the daily operations of the outlet Ensure guest needs are taken care of and recommend them the promotional items Responsible and accountable for all cash amounts within outlet, in the absence of Manager Responsible for proper opening and closing of the outlet Feedback to the Manager on any operational issues Responsible for the outlet upkeep and cleanliness Responsible for inventory Pre-requisites <ul style="list-style-type: none"> 1-2 years of experience in F&B Professional communication skills are required Commitment to quality service, and food & beverage knowledge 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide
Restaurant Supervisor	Key Responsibilities <ul style="list-style-type: none"> Assist the Manager/Assistant Manager in the daily operations of the outlet Ensure guest needs are taken care of and recommend them the promotional items Responsible and accountable for all cash amounts within outlet, in the absence of Manager Coach and train existing and new staff to follow Harry's standards Responsible for proper opening and closing of the outlet Feedback to the manager on any operational issues Responsible for the outlet upkeep and cleanliness Responsible for inventory Recruitment and training of staff Managing staff and providing feedback Pre-requisites <ul style="list-style-type: none"> 3-5 years of experience in F&B Professional communication skills are required Commitment to quality service, and food & beverage knowledge 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide

#6 KFC & PIZZA HUT

KFC:

KFC Singapore is a leading quick-service restaurant chain known for its signature Original Recipe fried chicken, prepared with Colonel Sanders' secret blend of 11 herbs and spices. Since its establishment in Singapore, KFC has expanded across the island, offering a wide range of delicious meals, including burgers, rice bowls, and local-inspired creations. Committed to quality, innovation, and excellent customer service, KFC continues to be a favorite dining choice for Singaporeans.

Pizza Hut:

Pizza Hut Singapore is a well-loved pizza chain offering a variety of delicious pan and hand-stretched pizzas, pasta, and sides. With a strong presence across the country, Pizza Hut serves dine-in, takeaway, and delivery options, bringing great-tasting meals to customers' doorsteps. Dedicated to innovation and quality, Pizza Hut continuously introduces new flavors and promotions, making it a go-to choice for pizza lovers in Singapore.

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
F&B Supervisor/Assistant Manager (KFC & Pizza Hut)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Be the right-hand wingman/woman to the Restaurant General Manager • Supervise, motivate, and coach your team to be rockstars in customer service, cleanliness, and speed • Handle shift management in organize manpower, making sure operations run smoothly (and on time!) • Keep the vibe positive while making sure health, safety, and food quality standards are met • Assist in training and developing team members to be the best version of themselves (and maybe even future managers!) • Assist in maintaining restaurant budgets and controlling costs – but don't worry, you'll still get your bucket of fun • Ensure the store runs as smoothly as a perfectly crispy chicken wing • Be ready to lift and carry items like flour and chicken, up to 20kg – some muscle power is needed <p>Pre-requisites</p> <ul style="list-style-type: none"> • 1-2 years of supervisory experience in a food service or hospitality industry • Strong supervisory, interpersonal, communication (written and spoken) and organizational skills • Possess basic computer skills to operate POS (cash registers) systems • Must be willing to work various shifts including weekends and public holidays • Physically fit, which need to walk and stand for several hours • Must wear safety shoes as need to go into kitchen 	<ul style="list-style-type: none"> • 5-Day work week (KFC) • 6-Day work week (Pizza Hut) • Shift • Location: Islandwide
Team Member (KFC & Pizza Hut)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Greet customers, record orders, and serve food and beverages with a positive and friendly attitude • Input orders into a point-of-sale system • Relay customers' orders to other kitchen staff • Package foods in bags and boxes along with kitchen staff • Clean assigned work areas, dining tables, or serving counters • Replenish and stock service stations and tables • Set tables or prepare food trays for new customers 	<ul style="list-style-type: none"> • 6-Day work week • Shift • Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> No experience is required as training will be provided Effective verbal communication skills in simple English as need to communicate with different customers / teammate Be ready to lift and carry items like flour and chicken, up to 20kg 	

#7 KIOSKS COLLECTIVE

Kiosks Collective is a Singapore-grown food and beverage kiosks operator established in 2012. The group first conceptualised Pezzo, which sells Singapore's first pizza by the slice, and has since expanded to explore other creative concepts such as CRAVE, the award-winning nasi lemak from Selera Rasa; A Noodle Story, the Michelin- listed Singapore Style Ramen from Amoy St Food Centre; Fruce, a dessert beverage concept.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Kitchen Crew	Key Responsibilities Perform food preparation and cashiering duties while ensuring the stall meets food safety and cleanliness standards. Assist in daily operations, supporting smooth workflow and customer satisfaction. Take charge of opening and closing procedures, maintaining readiness and security of the stall. Contribute to a clean, efficient, and well-managed work environment by adhering to company standards and operational procedures Pre-requisites <ul style="list-style-type: none"> Possession of a Food Safety Certificate is a plus Prior experience in food & beverage is preferred Willing to work shifts, including weekends and public holidays 	<ul style="list-style-type: none"> 5-Day work week 8 hours per shift Location: Islandwide
Service Crew (Crave & Pezzo)	Key Responsibilities <ul style="list-style-type: none"> Assist with daily food preparation, including preparing ingredients and ensuring food quality and consistency Handle cashiering duties, process payments accurately, and attend to customer enquiries professionally Maintain high standards of food safety, personal hygiene, and cleanliness in the kitchen and outlet Assist with daily outlet operations, including order preparation, serving customers, and replenishing stocks and supplies Carry out store opening and closing procedures, ensuring the outlet is properly set up, cleaned, and organised 	<ul style="list-style-type: none"> 5-Day work week 8 hours shift work between 6am to 10pm Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Follow company procedures and instructions from supervisors Perform other ad hoc duties as assigned by the supervisor or management <p>Pre-requisites</p> <ul style="list-style-type: none"> Possession of a Food Safety Certificate is a plus Prior experience in Food & Beverage is preferred Willing to work shifts, including weekends and public holidays 	
Store Manager (Crave)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Ensure efficient and smooth operations of store Manage performance and turnout of team Supervise and assist in daily operations especially during peak period Manage and handle store administrative duties Manage store to meet sales target and upselling at store Ensure quality and quantity of food item are prepared in accordance to sales projection Promote excellent service and quality that wow customers Conduct regular inspection on equipment and ensure that they are well maintained and in good working order Conduct regular inspection on physical defects, cleanliness, repair and maintenance at store Ensure proper handling of daily sales, petty cash, change and float <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 2 - 5 years of F&B experience with proven track record of success within fast food or kiosks environment Experience in leading, developing and training a team Able to work under pressure and meet sales target Working knowledge of Microsoft Office and technology savvy Positive working attitude Able to work shifts and public holidays Having a basic food hygiene certificate is an added advantage or hygiene training will be provided Prior experience in F&B is an added advantage 	<ul style="list-style-type: none"> 5-Day work week 8 hours shift work between 6am to 10pm Location: Islandwide
Store Manager (Pezzo)	<p>Key Responsibilities</p> <p>Oversee the daily operations of assigned kiosks, leading, training, and developing supervisors and crew members. Manage recruitment, onboarding, and performance reviews to build a strong team. Ensure high standards in food safety, service quality, and cleanliness. Drive sales performance and profitability through cost control, labour management, and action planning. Conduct regular store checks, ensure compliance with regulations, and handle customer</p>	<ul style="list-style-type: none"> 5-Day work week 8 hours per shift Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>feedback to cultivate a positive and service-oriented work culture</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 2 - 5 years of F&B experience with proven track record of success within fast food or kiosks environment Experience in leading, developing and training a team Able to work under pressure and meet sales target Working knowledge of Microsoft Office and technology savvy Positive working attitude Able to work shifts and public holidays Having a basic food hygiene certificate is an added advantage or hygiene training will be provided Prior experience in F&B is an added advantage 	

#8 LAM'S SINGAPORE CULINARY ENTERPRISE

Lam's Culinary is a family enterprise that has been operating in Singapore's F&B scene since 1975. Over the years, our business has always been about creating quality and unique flavours to satisfy our customer's appetite, hence "True flavor comes from the heart" is our motto! From famous local and overseas celebrities to the everyday food lover, this ideal has earned us countless loyal customers who even till today, still recognize Lam's as a reputable brand for Chinese cuisines.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Cashier (Full-Time & Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Greet customers, take orders and provide friendly service Use the POS system and handle online delivery orders through delivery platform devices Collect cash, NETS, card and QR payments accurately Prepare simple condiment mixes according to company SOPs while managing customer orders Check, pack and serve dine-in, takeaway and delivery orders correctly and on time Work with the kitchen and service team during busy periods Restock condiments and supplies, and keep the counter and service area clean Assist with opening, closing and other simple outlet duties <p>Pre-requisites</p> <ul style="list-style-type: none"> Cashiering or customer service experience in F&B is preferred Learn and follow simple cashiering, service and delivery order SOPs Handle customer orders, online delivery orders and payments accurately Work efficiently during busy meal periods Friendly, reliable, punctual and able to work well with the team 	<ul style="list-style-type: none"> 6-Day work week / 44 hours per week / Full-Time 5-Day work week / 34 hours per week / Part-Time Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Willing to work shifts, weekends and public holidays when required 	
Front Counter Service Crew (Full-Time & Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist with front counter operations Prepare and pack dine-in, takeaway, and delivery orders Support order stickers, packing, drinks, cashiering, and order handover Handle delivery orders, rider handover, and delivery platform updates when required Check and manage outlet stock, including topping up, ordering, receiving, and proper storage when required Maintain cleanliness at the counter and customer-facing areas Support opening, mid-shift, and closing duties Follow Paperbakes SOP and service standards <p>Pre-requisites</p> <ul style="list-style-type: none"> No experience required; training provided Friendly and willing to serve customers at the counter Work in a fast-paced environment Responsible, punctual, and willing to learn Follow SOP and instructions Willing to work shifts, weekends, and public holidays 	<ul style="list-style-type: none"> 5-Day work week 44 hours per week (Full-Time) 34 hours per week (Part-Time) Location: Islandwide
Kitchen & Front Counter Service Crew (Full-Time & Part-Time)	<p>Key Responsibilities</p> <p>Kitchen Duties:</p> <ul style="list-style-type: none"> Assist with daily back-of-house kitchen operations Support food preparation, assembly, topping, wrapping, and packing according to Paperbakes SOP Check and manage outlet stock, including topping up, ordering, receiving, and proper storage when required Prepare and top up ingredients needed for service Follow food safety, storage, labelling, and FIFO standards Maintain kitchen cleanliness and hygiene standards <p>Front Counter Duties:</p> <ul style="list-style-type: none"> Assist with front counter operations Prepare and pack dine-in, takeaway, and delivery orders Support order stickers, packing, drinks, cashiering, and order handover Handle delivery orders, rider handover, and delivery platform updates when required Top up packaging, sauces, drinks, and counter supplies Maintain cleanliness at the counter and customer-facing areas <p>General Duties:</p> <ul style="list-style-type: none"> Support opening, mid-shift, and closing duties Communicate with the team when items are low, unavailable, or ready for service 	<ul style="list-style-type: none"> 5-Day work week 44 hours per week (Full-Time) 34 hours per week (Part-Time) Location: Islandwide

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Learn different FOH and BOH stations as part of training Follow Paperbakes SOP, hygiene standards, service standards, and supervisor instructions <p>Pre-requisites</p> <ul style="list-style-type: none"> No experience required; training provided Willing to learn both kitchen and front counter duties Friendly and willing to serve customers at the counter Work in a fast-paced quick-service outlet Responsible, punctual, and a good team player Follow SOP and instructions Maintain good hygiene and cleanliness Willing to work shifts, weekends, and public holidays 	
Kitchen Assistant (Full-Time & Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assemble meals using ingredients prepared by our central kitchen Prepare food according to simple company SOPs and portioning guides Carry out light food preparation, including washing, cutting and wrapping a small range of vegetables, wrapping dumplings and preparing simple marinades Replenish ingredients, packaging and supplies for the front-of-house team during peak hours Keep the kitchen, workstation, equipment and utensils clean and organised Assist with opening, closing, restocking and other simple outlet duties <p>Pre-requisites</p> <ul style="list-style-type: none"> No kitchen experience required; Training will be provided Able to follow simple instructions and SOPs Support the team members during busy meal periods Reliable, punctual and willing to learn Willing to work shift, weekends and public holidays when required 	<ul style="list-style-type: none"> 6-Day work week / 44 hours per week / Full-Time 5-Day work week / 34 hours per week / Part-Time Location: Parkway Parade Toa Payoh Woodleigh Mall
Kitchen Crew (Full-Time & Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist with daily back-of-house kitchen operations Support food preparation, food assembly, and packing according to Paperbakes SOP Prepare and top up ingredients for service Check stock levels and place simple stock orders when required Receive, store, and organize kitchen stock properly Follow food safety, storage, labelling, and FIFO guidelines Maintain kitchen cleanliness and hygiene standards Support opening, mid-shift, and closing duties Communicate with FOH when items are low, unavailable, or ready for service Learn different kitchen stations as part of training 	<ul style="list-style-type: none"> 5-Day work week 44 hours per week (Full-Time) 34 hours per week (Part-Time) Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> No experience required; training provided Work in a fast-paced kitchen environment Learn and follow SOP Responsible, punctual, and a good team player Maintain good hygiene and cleanliness Willing to work shifts, weekends, and public holidays 	
Noodle Cook (Full-Time & Part-Time)	Key Responsibilities <ul style="list-style-type: none"> Prepare and cook noodle dishes by following simple company SOPs Prepare soup bases, sauces, meat, vegetables and toppings for daily use Follow the correct portions and ensure food is fresh and consistent Handle multiple orders quickly and accurately during busy periods Keep the cooking area, equipment and utensils clean and hygienic Assist with opening, closing, restocking and other simple outlet duties Pre-requisites <ul style="list-style-type: none"> At least 1 year of F&B or kitchen experience; Noodle cooking experience is preferred Follow simple SOPs and learn the cooking steps Work efficiently during busy meal periods Basic knowledge of food hygiene and kitchen cleanliness Reliable, punctual and able to work well with the team Willing to work shifts, weekends and public holidays when required 	<ul style="list-style-type: none"> 6-Day work week / 44 hours per week / Full-Time 5-Day work week / 34 hours per week / Part-Time Location: Islandwide

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#9 PARIS BAGUETTE SINGAPORE

Born from a love of bread and a passion for quality, we are an international, company-owned, and franchised fast-casual bakery-café founded in 1988, specializing in both French and Asian-inspired goods. In addition to cakes, pastries, sandwiches, salads, and signature coffee & tea, we offer a unique bakery and café experience to thousands of customers daily. Currently, we have over 4,000 locations worldwide, satisfying cravings and taste buds of all ages and backgrounds. Today, we invite you to become part of our storied history. No pressure. Apply to join a talented, diverse, collaborative, and highly competitive team—a collection of individuals united by a desire to have fun and with a passion for success. We work hard to bring world-class products and guest experiences to our customers. And with your help, we'll continue with that mission!

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Section Head (Bakery / Culinary / Deli)	<p>Key Responsibilities 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> <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 similar 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"> • 5.5-Day work week • 44 hours per week • Postal Code: 534138
Assistant Store Manager	<p>Key Responsibilities 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> <p>Pre-requisites</p> <ul style="list-style-type: none"> • At least 3 years 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"> • 5.5-Day work week • 44 hours per week • Location: Islandwide
Baker (Day / Overnight)	<p>Key Responsibilities 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 postproduction of any baked items, and ensuring compliance with regulations</p> <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/and baking preparation 	<ul style="list-style-type: none"> • 5.5-Day work week • 44 hours per week • Postal Code: 534138
Cook	<p>Key Responsibilities 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> <p>Pre-requisites</p>	<ul style="list-style-type: none"> • 5.5-Day work week • 44 hours per week • Postal Code: 534138

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<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/and baking preparation 	
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-workers <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum Certificate/NITEC/Higher NITEC/Diploma in culinary At least 1 year 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"> 5.5-Day work week 44 hours per week Location: Islandwide
Management Trainee (Bakery / Cake / Culinary / Deli)	<p>Key Responsibilities</p> <p>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> <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 similar 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"> 5.5-Day work week 44 hours per week Postal Code: 534138
Management Trainee (Operations)	<p>Key Responsibilities</p> <p>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 workstations, resolving work-related problems and ensuring the shift runs smoothly</p>	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> • Excellent customer service • Good command of spoken English • Minimum 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 	
Pastry Chef	Key Responsibilities 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 Pre-requisites <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/and baking preparation 	<ul style="list-style-type: none"> • 5.5-Day work week • 44 hours per week • Postal Code: 534138
PB Future Talent Leader Programme	Key Responsibilities 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. 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 Pre-requisites Are you: A recent graduate (E.g. ITE, Polytechnics or University) eager to kickstart your career in a dynamic industry? Passionate	<ul style="list-style-type: none"> • 5.5-Day work week • 44 hours per week • Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	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!	
Section Head (Bakery / Culinary / Deli)	<p>Key Responsibilities 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> <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 similar 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"> • 5.5-Day work week • 44 hours per week • Postal Code: 534138
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 • Minimum 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"> • 5.5-Day work week • 44 hours per week • Location: Islandwide
Store Manager	<p>Key Responsibilities 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> <p>Pre-requisites</p> <ul style="list-style-type: none"> • Clear verbal communication skills 	<ul style="list-style-type: none"> • 5.5-Day work week • 44 hours per week • Location: Islandwide

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

#10 RE&S

RE&S Enterprises Pte Ltd is a renowned Singapore-based food and beverage (F&B) company. Established in 1988, the group operates a diverse portfolio of popular restaurants. RE&S is committed to serving high-quality food, providing excellent customer service, and creating unique dining experiences. With a strong brand presence in Singapore, RE&S continues to innovate and expand its offerings to cater to evolving consumer tastes and preferences.

Job Positions	Job Description / Job Requirement	Working Hours / Location
Bakery Staff	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in daily bakery operations, including ingredient preparation, dough mixing, shaping, proofing and baking in accordance with the company establish Standard Operating Procedures (SOPs). Ensure bakery products meet quality, freshness and presentation standards. Maintain cleanliness and hygiene of workstations and equipment, handle ingredients safely, monitor stock levels and follow food safety procedures. Support packing, labelling and other duties to ensure smooth and efficient bakery operations <p>Pre-requisites</p> <ul style="list-style-type: none"> Food preparation and baking skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 5-Day work week 44 hours per week Location: Islandwide
Bakery Staff (Central Kitchen)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in daily bakery production, including ingredient preparation, dough preparation, mixing, shaping, proofing, baking and packing of bakery products in accordance to company establish Standard Operating Procedures (SOPs). Ensure product quality, consistency and freshness meet company standards. Maintain cleanliness and hygiene of workstations and equipment, follow food safety procedures, handle ingredients properly, monitor stock levels and support smooth production operations. Perform other duties as assigned <p>Pre-requisites</p>	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Postal Code: 533972

Job Positions	Job Description / Job Requirement	Working Hours / Location
	<ul style="list-style-type: none"> Food preparation and cooking skills, positive attitude, team player and physical stamina 	
Dishwasher (Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Responsible for washing and cleaning dishes, kitchen utensils, cookware and equipment, ensuring all items are properly cleaned and sanitised. Maintain cleanliness and hygiene in the dishwashing and kitchen areas, keep workstations clean and organised and dispose of food waste appropriately. Follow food safety and workplace safety procedures, handle cleaning supplies safely, replenish supplies when needed and assist with general kitchen cleaning and other duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Good communication skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 5-Day work week 35 hours per week Location: Islandwide
Kitchen Staff (Full-Time & Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare and execute menu items in accordance with established Standard Operating Procedures (SOPs), recipes and food safety requirements. Ensure food is prepared and served promptly while meeting the company's standards for quality, consistency and presentation. Set up and organise workstations before operations, maintain kitchen cleanliness and hygiene, handle ingredients safely, and ensure all food preparation activities comply with established quality, operational and safety standards <p>Pre-requisites</p> <ul style="list-style-type: none"> Food preparation and cooking skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 5-Day work week 35 hours per week (Part-Time) 44 hours per week (Full-Time) Location: Islandwide
Kitchen Staff (Central Kitchen)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in daily central kitchen operations, including food preparation, cooking, portioning, packing and labelling of food products in accordance to company establish Standard Operating Procedures (SOPs). Ensure food quality, consistency and freshness meet company standards. Maintain cleanliness and hygiene of workstations, equipment and kitchen areas. Follow food safety and workplace safety procedures, handle ingredients properly, monitor stock levels and support smooth production operations. Perform other duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Food preparation and cooking skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Postal Code: 533972

Job Positions	Job Description / Job Requirement	Working Hours / Location
Management Trainee, Bakery	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in managing daily bakery operations, including ingredient preparation, baking and product presentation. Coordinate tasks and supervise bakery staff to ensure product quality, consistency, freshness, hygiene and food safety standards. Monitor production workflow, ingredient usage and stock levels, resolve operational issues, support staff training and development and perform administrative duties such as inventory records and production reports to ensure smooth bakery operations <p>Pre-requisites</p> <ul style="list-style-type: none"> Food preparation and cooking skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 5-Day work week 48 hours per week Location: Islandwide
Management Trainee, Kitchen	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in managing daily kitchen operations by coordinating food preparation, assigning tasks and supervising kitchen staff. Ensure food quality, consistency, hygiene and safety standards are maintained. Monitor kitchen workflow, ingredient usage and stock levels, resolve operational issues, support staff training and development and perform administrative duties such as inventory records and operational reports to ensure smooth and efficient kitchen operations <p>Pre-requisites</p> <ul style="list-style-type: none"> Food preparation and cooking skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 5-Day work week 48 hours per week Location: Islandwide
Management Trainee, Service	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in managing daily restaurant operations by leading service staff, assigning duties and coordinating tasks. Ensure service quality, cleanliness and value standards are consistently maintained. Oversee customer flow, seating arrangements and service efficiency. Handle operational issues promptly, support staff training and development, perform administrative duties such as reports and records and deliver an excellent dining experience while ensuring smooth restaurant operations <p>Pre-requisites</p> <ul style="list-style-type: none"> Good communication skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 5-Day work week 48 hours per week Location: Islandwide
Service Staff (Full-Time & Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Carry out assigned duties and responsibilities in accordance with company established Standard Operating Procedures (SOPs). Ensure the restaurant is properly set up and ready for operations, maintain restaurant cleanliness and service standards, provide 	<ul style="list-style-type: none"> 5-Day work week 35 hours per week (Part-Time)

Job Positions	Job Description / Job Requirement	Working Hours / Location
	<p>prompt, courteous and efficient service to customers, attend to customer requests and enquiries and handle cash transactions accurately while adhering to proper cash management procedures and company policies</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> Good communication skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 44 hours per week Full-Time) Location: Islandwide
Storekeeper (Central Kitchen)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Responsible for receiving, checking and storing incoming goods, maintaining accurate inventory records and monitoring stock levels. Organise storage areas, ensure proper stock rotation and conduct regular stock checks. Pick, pack and issue items according to orders, coordinate stock movement and deliveries, maintain cleanliness and safety in the storeroom and ensure proper handling and storage of goods to support smooth logistics and the needs from operations <p>Pre-requisites</p> <ul style="list-style-type: none"> Good communication skills, positive attitude, team player and physical stamina 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Postal Code: 533972

#11 RUNNING LAB

Running Lab is a leading specialty running retailer in Singapore, offering a wide range of performance footwear, apparel and running accessories. Our team consists of passionate runners and sports enthusiasts who provide personalised advice to help customers find the right products for their needs. With in-store gait analysis and opportunities to experience the latest running technologies, Running Lab provides a dynamic retail environment for individuals who enjoy sports, customer service and working with people.

Job Positions	Job Description / Job Requirement	Working Hours / Location
Retail Associate (Full-Time)	<p>Key Responsibilities</p> <p>Join Running Lab as a Full-Time Retail Associate. Provide friendly customer service, recommend running shoes, sportswear and accessories, and explain product fit. Support sales targets, cashiering and POS transactions, stock replenishment, inventory checks, visual merchandising and store upkeep. Training is provided. The salary package includes sales commission and performance incentives. Staff benefits include purchase discounts, shopping vouchers, uniforms and footwear, subject to policy</p> <p>Pre-requisites</p> <p>Service-oriented and enjoys interacting with customers. Interest in sports or running is an advantage. Able to work</p>	<ul style="list-style-type: none"> 5-Day work week 44 hours per week based on retail roster, including weekends and public holidays Location: Islandwide

Job Positions	Job Description / Job Requirement	Working Hours / Location
	retail shifts, weekends and public holidays. Training will be provided	
Retail Associate (Part-Time)	<p>Key Responsibilities Join Running Lab as a Part-Time Retail Associate. Assist customers with running shoes, sportswear and accessories, recommend suitable products and support retail sales. Handle cashiering and POS transactions, restock merchandise, check inventory, maintain product displays and keep stores tidy. Learn teamwork and product knowledge through training. Sales commission and incentives may apply. Staff benefits include purchase discounts, shopping vouchers and uniforms, subject to policy</p> <p>Pre-requisites Friendly, responsible and comfortable interacting with customers. Interest in sports or running is an advantage. Able to work flexible retail shifts, including weekends and public holidays. Training will be provided</p>	<ul style="list-style-type: none"> • Minimum 25 hours per week • Flexible retail shifts, including weekends and public holidays • Location: Islandwide
Senior Retail Associate (Full-Time)	<p>Key Responsibilities Join Running Lab as a Senior Retail Associate. Deliver great customer service and guide customers on running shoes, sportswear and accessories. Drive sales targets, support team coaching, handle POS and cashiering, assist with inventory control, replenishment, merchandising and store operations. Resolve customer enquiries. The salary package includes sales commission and performance incentives. Staff benefits include purchase discounts, vouchers, uniforms and footwear, subject to policy</p> <p>Pre-requisites At least 2 years of retail or customer service experience preferred. Good communication and customer service skills. Able to guide junior team members and work retail shifts, weekends and public holidays. Interest in sports or running is an advantage</p>	<ul style="list-style-type: none"> • 5-Day work week • 44 hours per week based on retail roster, including weekends and public holidays • Location: Islandwide

#12 SHIHLIN TAIWAN STREET SNACKS

Love the Original. Bringing authentic Taiwan street food to you since 2003.

Job Positions	Job Description / Job Requirement	Working Hours / Location
Cook	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Prepare and cook fried chicken, sweet plum fries, crepes and other foods items • Ensure all food is prepared according to the required standards and maintain food quality • Assist with cashier duties when required 	<ul style="list-style-type: none"> • 5-Day work week • 10 hours per day • Postal Code: 079903

Job Positions	Job Description / Job Requirement	Working Hours / Location
	<ul style="list-style-type: none"> Scoop and prepare Mee Sua Cut chicken and chop vegetables for food preparation Assist with housekeeping and cleaning of work areas Closing duties like washing kitchen utensils, sweeping, mopping the floors, throw rubbish etc. <p>Pre-requisites</p> <ul style="list-style-type: none"> Local, able to handle stress, able to multi-task, can work independently, able to travel, able to stand long hours, able to carry heavy ingredients (10kg oil), have valid food hygiene certificate 	
Operations Executive	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist Operations Manager in the day-to-day planning and administration & resolve of outlet operational matters Participate in audits to ensure company standards for operations, food quality, outlet hygiene and workplace safety are met Work with outlets to resolve supply chain issues and promotional campaigns Support outlets to remedy defective equipment and periodic outlet renovations Assist management in hiring, training, scheduling and evaluating employees Review customer complaints and propose areas of improvements Take on other ad hoc operations tasks as required <p>Pre-requisites</p> <ul style="list-style-type: none"> Local, able to travel, able to work multi-task, able to manage staffs, plan schedule, outlet food hygiene safety audit, outlet inventory check, 5.5 work week, have food hygiene certificate 	<ul style="list-style-type: none"> 5.5-Day work week 9 hours per day Postal Code: 079903

#13 STARBUCKS SINGAPORE

Starbucks coffee houses offer more than the finest coffee sourced from across the globe. Friendly people, great music and a comfortable upbeat meeting place create the famous Starbucks Experience.

Job Positions	Job Description / Job Requirement	Working Hours / Location
Barista	<p>Key Responsibilities</p> <p>This position contributes to Starbucks success by providing legendary customer service to all customers. This job creates the Starbucks Experience for our customers by providing customers with prompt service, quality beverages and products, and maintaining a clean and comfortable</p>	<ul style="list-style-type: none"> 5-Day work week 44 hours per week Postal Code: 199555

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Job Positions	Job Description / Job Requirement	Working Hours / Location
	<p>store environment. Models and acts in accordance with Starbucks guiding principles</p> <p>Responsibilities and essential job functions include but are not limited to the following:</p> <ul style="list-style-type: none"> • Acts with integrity, honesty and knowledge that promote the culture, values and mission of Starbucks • Maintains a calm demeanor during periods of high volume or unusual events to keep store operating to standard and to set a positive example for the shift team • Anticipates customer and store needs by constantly evaluating environment and customers for cues • Communicates information to manager so that the team can respond as necessary to create the Third Place environment during each shift • Assists with new partner training by positively reinforcing successful performance and giving respectful and encouraging coaching as needed • Contributes to positive team environment by recognizing alarms or changes in partner morale and performance and communicating them to the store manager • Delivers legendary customer service to all customers by acting with a customer comes first attitude and connecting with the customer. Discovers and responds to customer needs • Follows Starbucks operational policies and procedures, including those for cash handling and safety and security, to ensure the safety of all partners during each shift • Maintains a clean and organized workspace so that partners can locate resources and product as needed • Provides quality beverages, whole bean, and food products consistently for all customers by adhering to all recipe and presentation standards. Follows health, safety and sanitation guidelines for all products • Maintains regular and punctual attendance <p>Pre-requisites</p> <ul style="list-style-type: none"> • Warm, welcoming and passionate about great service • Great at communicating, connecting and respectful of everyone • Ability to learn quickly and highly motivated to deliver the best • Ability to understand and carry out oral and written instructions • Ability to build relationships and work as part of a team 	

#14 STUFF'D

Headquartered in Singapore, we are a fast-growing F&B company with an extensive presence locally across our expanding portfolio of exciting and appetizing brands. Stuff'd is the flagship brand founded in 2014 as a fresh casual, halal-certified Mexican-Turkish concept. With a strong focus on healthy and delicious meals, the brand has since expanded to become the largest Mexican-Turkish fresh casual chain in Singapore.

Job Positions	Job Description / Job Requirement	Working Hours / Location
Food Service Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Order Taking: Taking food orders accurately and ensure the order is packed properly for take-out or delivery if applicable Food Preparation: Assist in preparing ingredients such as marinating, cutting and dicing. Assist cooks during service whenever its needed Maintain Cleanliness and Safety: Ensure that the kitchen, prep areas, and equipment are kept clean and sanitized at all times, following all food safety standards Stock Management: Monitor and replenish ingredients, ensuring kitchen supplies are stocked and ready for busy shifts <p>Pre-requisites</p> <ul style="list-style-type: none"> Previous experience in a fast-food or casual dining setting (Training provided) Ability to work efficiently and calmly under pressure during busy shifts Ability to work well with others in a close-knit, collaborative kitchen environment 	<ul style="list-style-type: none"> 5-Day work week 54 hours per week Location: Islandwide
Shift Leader (Dabba Street)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Food Preparation & Quality Control: Participate in food preparation while learning to ensure that every menu item meets DABBA's standards for quality, presentation, and consistency Team Leadership: Assist in guiding and motivating outlet team members, ensuring tasks are completed efficiently, and fostering a supportive environment Operational Excellence: Help implement best practices for outlet performance, cleanliness, and inventory management Problem-Solving: Develop your skills in addressing operational challenges, such as equipment malfunctions, or supply shortages <p>Pre-requisites</p> <ul style="list-style-type: none"> Experience in previous kitchen or cooking experience in a fast-food or casual dining setting is a plus (Training will be provided) 	<ul style="list-style-type: none"> 5-Day work week 54 hours per week Location: Islandwide

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Job Positions	Job Description / Job Requirement	Working Hours / Location
	<ul style="list-style-type: none"> Passion for Cooking: A love for food and a desire to deliver delicious meals to customers consistently Strong Work Ethic: Ability to work efficiently and calmly under pressure during busy shifts Strong Leadership Potential: A desire to develop management skills and the ability to work effectively with a team 	

#15 TIM HO WAN

Tim Ho Wan is a renowned Hong Kong-style dim sum restaurant brand, established in Hong Kong and known for its quality dim sum and signature dishes. With multiple outlets across Singapore, we are committed to providing quality food and excellent dining experiences. As part of our growing team, we offer career opportunities across our restaurant operations, including both Front-of-House and Back-of-House positions, with opportunities to develop skills and grow within the F&B industry.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Chef 1	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Proven experience in a commercial kitchen, with hands-on knowledge in preparing large quantities of food Skilled in handling roasted items and operating roasting equipment Able to supervise and guide junior kitchen staff effectively during service Good understanding of food quality, presentation, and portion control Familiar with stock usage tracking and basic cost control practices Knowledge of kitchen hygiene, food safety, and sanitation standards Able to work under pressure in a high-volume, fast-paced kitchen environment Willing to take initiative in improving kitchen operations and training team members Reliable, punctual, and able to work shifts, weekends, and public holidays Positive working attitude and a strong team player <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 2 years of experience working in a commercial kitchen environment Proficient in preparing large quantities of food and managing kitchen production Skilled in roasting techniques and experienced in using roasting equipment Familiar with hygiene, food safety, and kitchen sanitation standards Able to work efficiently under pressure in a fast-paced, high-volume setting 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Proactive in improving kitchen workflow and staff training Reliable and punctual, with flexibility to work shifts, weekends, and public holidays Possesses a positive attitude and works well within a team 	
Assistant Chef 2	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in the preparation and production of various dim sum and other menu items Prepare food according to standard recipes and instructions from the head chef or supervisors Responsible for basic ingredient preparation, such as dough, fillings, sauces, etc. Assist with plating and presentation to ensure product consistency and appearance Maintain cleanliness and hygiene in the work area and kitchen at all times Properly handle, store, and label ingredients Comply with food safety and sanitation standards and procedures Assist in receiving, organizing, and storing kitchen raw materials and supplies Complete daily assigned cleaning tasks Have a willingness to learn and support other kitchen stations as needed <p>Pre-requisites</p> <ul style="list-style-type: none"> Possess basic cooking skills or have prior kitchen work experience (experience in Chinese cuisine or dim sum is preferred) Willing to learn and grow in a fast-paced kitchen environment Demonstrate team spirit and a positive attitude Able to follow instructions and maintain consistency in food preparation Physically healthy and able to stand for long periods Able to work in shifts, including weekends and public holidays 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide
Cook	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare and cook fillings, sauces, and other key ingredients Cook porridge, wonton soup, and barley water according to required standards Responsible for preparing and producing a range of dim sum items Ensure all products meet required standards of quality, taste, and presentation Maintain cleanliness and readiness of assigned station Adhere to standard operating procedures (SOPs) and maintain kitchen hygiene standards Assist in ingredient prep, inventory, and support other stations as needed Any other duties assigned by the Head Chef/ Deputy Executive Chef 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> • 2-3 years Chinese cuisine experience preferred • Able to work in fast-paced kitchen environment • Knowledge of basic Chinese cooking techniques • Team player with good attitude and discipline • Able to work shifts, weekends, and public holidays 	
IT Manager	Key Responsibilities <ul style="list-style-type: none"> • Coordinate with vendors to resolve technical issues and ensure timely support • Review and recommend renewal, replacement or improvement of IT services and systems IT Security & Data Protection: <ul style="list-style-type: none"> • Establish and maintain appropriate IT security practices across the organisation • Monitor access controls, user accounts, system permissions and endpoint security • Ensure regular software updates, security patches, backups and other preventive measures are carried out • Promote cybersecurity awareness among employees and ensure compliance with company IT policies and applicable data protection requirements • Identify potential IT security risks and implement appropriate preventive and corrective measures IT Asset & Budget Management: <ul style="list-style-type: none"> • Maintain oversight of the company's IT assets, including hardware, software, licences and equipment • Ensure proper asset tagging, allocation, tracking and disposal • Prepare and manage the IT budget, including hardware, software, licences, maintenance and vendor costs • Review technology spending and identify opportunities to improve cost efficiency Documentation & SOPs: <ul style="list-style-type: none"> • Develop, review and maintain IT policies, SOPs, guidelines and technical documentation • Ensure proper documentation of system configurations, network information, IT assets and vendor details • Ensure proper handover and knowledge sharing within the IT team • Establish appropriate processes for incident management, system access, backup and recovery, and IT change management Stakeholder Management: <ul style="list-style-type: none"> • Work closely with Management, Operations, HR, Finance and other departments to support business requirements • Provide regular updates to Management on IT operations, projects, incidents, risks and system performance • Understand the operational needs of the F&B business and provide practical technology solutions • Support business continuity by ensuring critical IT systems remain available and operational 	<ul style="list-style-type: none"> • 5-Day work week • 44 hours per week • Postal Code: 307591

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Key Performance Indicators (KPIs):</p> <ul style="list-style-type: none"> IT system and POS uptime Incident response and resolution time IT service responsiveness and user satisfaction Successful delivery of IT projects and new outlet openings IT security and data protection compliance Vendor performance and service levels IT budget management and cost effectiveness Compliance with IT policies, SOPs and documentation requirements IT asset accuracy and system maintenance Business continuity and disaster recovery readiness <p>Pre-requisites</p> <ul style="list-style-type: none"> Diploma or Degree in Information Technology, Computer Science, Information Systems or a related field Minimum 5 years of relevant IT experience, with at least 2 years in a supervisory or managerial role Experience managing IT operations, infrastructure, systems and end-user support Experience supporting F&B, retail, hospitality or other multi-outlet environments will be an advantage Good knowledge of POS systems, network infrastructure, hardware, software, cloud-based applications and IT security Experience in managing IT projects, system implementation, system upgrades and new outlet IT setup Experience managing IT vendors, service providers, contracts and service levels Good understanding of cybersecurity, data protection, system backup and business continuity practices Strong troubleshooting, problem-solving and analytical skills Good communication and stakeholder management skills, with the ability to work closely with Operations and other departments Able to manage multiple projects and priorities in a fast-paced environment Strong organisational skills with good attention to detail and documentation Proactive, hands-on and able to work independently Willing to provide support outside normal working hours when required for critical IT incidents, system implementations or new outlet openings 	
Kitchen Helper	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist chefs in preparing dim sum and other menu items Perform basic ingredient preparation tasks such as washing vegetables, cutting, and portioning Maintain cleanliness and hygiene of kitchen areas, utensils, and equipment Responsible for proper storage and labeling of ingredients and finished products Assist with daily kitchen opening and closing duties 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Support steaming, pan-frying, deep-frying, and other processes under chef supervision Strictly adhere to food safety and hygiene standards Properly handle kitchen waste and keep the work area tidy Complete other tasks assigned by the head chef or supervisors <p>Pre-requisites</p> <ul style="list-style-type: none"> Prior experience in Chinese cuisine or dim sum kitchens is preferred; applicants with no experience but a willingness to learn are also welcome Able to follow instructions and cooperate with kitchen operations Possess basic knowledge of food hygiene and safety Physically fit and able to stand for long periods Willing to work shifts, weekends, and public holidays Have good teamwork spirit and a positive attitude 	
Restaurant Manager	<p>Key Responsibilities</p> <p>Operations Management:</p> <ul style="list-style-type: none"> Oversee daily restaurant operations to ensure smooth opening, service, and closing procedures Maintain food and beverage quality, presentation, and consistency Coordinate effectively between front-of-house and back-of-house teams Ensure cleanliness, safety, and compliance with health regulations <p>Staff Leadership & Management:</p> <ul style="list-style-type: none"> Lead, motivate, and manage the service team Recruit, train, and develop team members Prepare and manage staff rosters and schedules Conduct performance reviews and provide constructive feedback <p>Financial & Inventory Control:</p> <ul style="list-style-type: none"> Monitor daily sales, expenses, and overall profitability Manage ordering, inventory levels, and stock rotation Implement cost control measures to maintain budget targets <p>Customer Service Excellence:</p> <ul style="list-style-type: none"> Ensure all guests have an exceptional dining experience Address and resolve customer complaints or issues promptly Foster a customer-focused culture among staff Gather customer feedback and implement improvements <p>Marketing & Promotions:</p> <ul style="list-style-type: none"> Support the execution of promotions, special events, and marketing campaigns to drive sales Monitor local market trends and competitor activities <p>Compliance & Standards:</p> <ul style="list-style-type: none"> Ensure adherence to company policies, brand standards, and procedures Maintain accurate records (e.g., attendance, safety checks, maintenance reports) 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Comply with local licensing, hygiene, and safety regulations <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 3 years of relevant F&B or hospitality experience, with experience in a supervisory or managerial role Strong knowledge of restaurant operations, service standards and staff management Good leadership and team management skills, with the ability to motivate and develop staff Experience in staff rostering, inventory control and cost management Strong customer service and problem-solving skills Good understanding of food safety, hygiene and workplace safety standards Able to work in a fast-paced environment and manage multiple operational priorities Proactive, responsible and able to work independently Able to work shifts, weekends and public holidays 	
Service Crew	<p>Key Responsibilities</p> <p>Order Taking & Service:</p> <ul style="list-style-type: none"> Take food and beverage orders from customers accurately and promptly Serve food and beverages in a professional and courteous manner, ensuring customer satisfaction <p>Quality Control:</p> <ul style="list-style-type: none"> Monitor the quality and quantity of all food and beverage items served, ensuring they meet the company's standards Address any discrepancies in food or beverage quality immediately to ensure customer satisfaction <p>Customer Service:</p> <ul style="list-style-type: none"> Provide excellent, professional, and courteous service at all times, ensuring a positive dining experience for customers Handle customer inquiries, concerns, or complaints professionally and efficiently <p>Sanitation & Cleanliness:</p> <ul style="list-style-type: none"> Maintain high standards of cleanliness and sanitation in the dining area, ensuring a safe and comfortable environment for both guests and staff Ensure that all tables, utensils, and dining areas are clean and properly set <p>Shift Responsibilities:</p> <ul style="list-style-type: none"> Take responsibility for designated sections/areas during shifts, ensuring smooth operations Report any issues or concerns to the supervisor or manager to ensure seamless service <p>Team Collaboration:</p> <ul style="list-style-type: none"> Attend roll call and briefings before and after shifts to stay updated on daily operations and any changes in service Work effectively with other team members, including kitchen staff, to provide seamless service 	<ul style="list-style-type: none"> 5.5-Day work week 44 hours per week Location: Islandwide

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> • Able to take and process customer orders accurately and efficiently • Courteous, friendly, and professional when interacting with customers • Attentive to food and beverage quality, and able to report or resolve issues promptly • Maintains cleanliness and hygiene standards in the dining area at all times • Physically fit and able to stand for extended periods during shifts • Team player with good communication skills and willingness to support colleagues • Able to follow instructions and respond quickly in a fast-paced environment • Responsible and punctual, with a positive working attitude • Willing to work shifts, weekends, and public holidays • Open to learning and attending daily briefings and training sessions 	
Supervisor	Key Responsibilities IT Operations & Support: <ul style="list-style-type: none"> • Oversee daily IT operations and provide reliable support to users across the corporate office and restaurant outlets. Manage POS systems, hardware, software, networks, internet connectivity and other IT systems. Ensure timely resolution of incidents and service requests, monitor system performance and uptime, and minimise business disruption. Provide technical guidance to the IT team and ensure proper documentation and tracking of IT issues and resolutions IT Infrastructure & Systems Management: <ul style="list-style-type: none"> • Oversee IT infrastructure including networks, servers, endpoints, POS, cloud systems and business applications. Ensure systems are properly maintained, updated, backed up and supported. Review business requirements and recommend suitable technology solutions, including appropriate recovery and business continuity arrangements IT Projects & New Outlet Support: <ul style="list-style-type: none"> • Lead IT projects including new outlet openings, system upgrades, implementations and technology enhancements. Work with Operations and other departments to understand requirements and deliver practical IT solutions. Coordinate POS, network, hardware and software setup for new outlets, including testing, implementation, rollout and user training. Ensure projects meet agreed timelines, requirements and budgets Vendor Management: <ul style="list-style-type: none"> • Manage IT vendors and service providers. Evaluate quotations, proposals and technical solutions, and monitor vendor performance, service levels and contract deliverables Pre-requisites	<ul style="list-style-type: none"> • 5.5-Day work week • 44 hours per week • Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Minimum 2 years of relevant F&B or hospitality experience, with supervisory experience preferred Good knowledge of front-of-house operations and service standards Strong communication and interpersonal skills with a customer-oriented attitude Able to lead and guide a team in a fast-paced restaurant environment Good problem-solving skills and ability to handle guest feedback professionally Familiar with POS systems, cash handling and basic inventory management Able to work shifts, weekends and public holidays 	

#16 WHITE BEEHOON RESTAURANT

Welcome to White Restaurant — home of the Original Sembawang White Beehoon, a beloved Singapore comfort dish since 1999. For over two decades, families have gathered around this signature dish, trusting us to serve flavour, value, and the feeling of home in every bite. Whether you're dining in with loved ones or enjoying quick, convenient delivery, we're here to bring you food that delights, connects, and comforts.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Kitchen (Cutter)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Carry out the preparation, cutting, trimming and portioning of vegetables, meat, seafood and other food ingredients according to production requirements and established kitchen standards. Ensure ingredients are cut to the required size and quantity to support consistent food quality and efficient kitchen operations. Follow proper food handling, storage, labelling and stock rotation procedures to minimise wastage and maintain product freshness. Maintain a clean, organised and hygienic preparation area and ensure knives, cutting boards, equipment and utensils are properly cleaned and stored after use. Support other food preparation activities and kitchen duties when required by the Chef or supervisor <p>Pre-requisites</p> <ul style="list-style-type: none"> Basic food preparation skills; able to handle kitchen equipment 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Location: Islandwide
Kitchen Assistant (2nd Wok)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist with food preparation and cooking activities at the assigned second wok station according to approved recipes, cooking methods, portion requirements and restaurant SOPs. Prepare and arrange ingredients before service, maintain proper mise en place and ensure dishes are prepared consistently and within the required service time. Monitor food quality, portion size and presentation and coordinate 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>with other kitchen stations when orders are required. Maintain the cleanliness and organisation of the wok station, cooking equipment and surrounding work area. Follow food safety, hygiene and workplace safety requirements at all times and assist with other kitchen duties when required</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> Kitchen experience preferred; able to work in a fast-paced environment 	
Kitchen Assistant (3rd Wok)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist with food preparation and cooking activities at the assigned third wok station according to approved recipes, cooking methods, portion requirements and restaurant SOPs. Prepare ingredients and mise en place before service and ensure dishes are cooked consistently, accurately and within the required service time. Monitor food quality, portion size and presentation and communicate with other kitchen stations to support smooth order flow. Keep the wok station, equipment and surrounding work area clean and organised throughout operations. Follow all food safety, hygiene and workplace safety procedures and support other kitchen duties as directed by the Chef or supervisor <p>Pre-requisites</p> <ul style="list-style-type: none"> Kitchen experience preferred; able to work in a fast-paced environment 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Location: Islandwide
Kitchen Assistant (4th Wok - Bee Hoon)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare and cook bee hoon and related dishes according to approved recipes, cooking methods, portion requirements and quality standards. Ensure all ingredients are properly prepared and ready before service and that dishes are produced consistently in taste, texture, portion and presentation. Monitor cooking time and food quality to support timely order completion during busy service periods. Maintain sufficient mise en place and communicate with the kitchen team when ingredients require replenishment. Keep the assigned wok station, utensils and equipment clean and organised and comply with all food hygiene, safety and company SOP requirements <p>Pre-requisites</p> <ul style="list-style-type: none"> Cooking experience preferred; familiar with wok cooking 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Location: Islandwide
Kitchen Assistant (Food Caller)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Coordinate and communicate food orders between the FOH and kitchen teams to support smooth and timely service operations. Monitor incoming orders, follow up on food preparation progress and ensure completed dishes are checked, arranged and collected by the service team promptly. Check order details and special requests for 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>accuracy and communicate any discrepancies or changes to the relevant kitchen or service staff. Assist in managing the flow of orders during peak periods and help ensure dishes are sent out in the correct sequence and condition. Maintain an organised and clean food calling area and follow company service, food hygiene and operational SOPs</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> • Good communication; organised and able to work under pressure 	
Kitchen Assistant (Lower)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Assist with general kitchen operations including basic food preparation, washing, cleaning, ingredient handling, utensil preparation and other duties assigned by the kitchen supervisor. Support the kitchen team by ensuring ingredients, utensils and equipment are available and properly prepared for daily operations. Assist with cleaning workstations, floors, sinks, equipment and other kitchen areas and maintain good housekeeping throughout the shift. Follow proper food handling, storage and hygiene procedures and ensure work is carried out safely and efficiently. Support other kitchen stations during busy periods when required and perform other reasonable duties assigned by the Chef or supervisor <p>Pre-requisites</p> <ul style="list-style-type: none"> • Willing to learn; hardworking and responsible 	<ul style="list-style-type: none"> • 6-Day work week • 44 hours per week • Location: Islandwide
Kitchen Assistant (Oil Wok)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Assist with the preparation and cooking of fried food items at the assigned oil wok station according to approved recipes, cooking procedures, portion requirements and quality standards. Prepare ingredients and ensure food items are ready for cooking before service. Monitor cooking time, temperature, food quality and consistency and ensure dishes are prepared within the required service time. Follow proper procedures for the safe handling and use of hot oil, cooking equipment and utensils. Maintain cleanliness and hygiene of the oil wok station and surrounding area and comply with all food safety, workplace safety and company SOP requirements <p>Pre-requisites</p> <ul style="list-style-type: none"> • Cooking experience preferred; able to handle hot oil safely 	<ul style="list-style-type: none"> • 6-Day work week • 44 hours per week • Location: Islandwide
Kitchen Assistant (Upper)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Assist with daily kitchen operations including ingredient preparation, cooking, plating, replenishment and general station support according to company recipes and SOPs. Ensure ingredients and food items are properly prepared before service and assist the kitchen team in maintaining smooth food production during peak periods. Support the Chef and senior kitchen staff with order preparation, portion 	<ul style="list-style-type: none"> • 6-Day work week • 44 hours per week • Location: Islandwide

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>control and maintaining consistent food quality and presentation. Clean and maintain workstations, utensils, equipment and kitchen areas throughout the shift. Follow all food safety, hygiene, housekeeping and workplace safety requirements and perform other reasonable kitchen duties assigned by the supervisor</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> Kitchen experience preferred; hardworking and reliable 	
PT Kitchen Assistant (Long Term)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide regular part-time support for food preparation, cooking, washing, cleaning and general kitchen operations under a long-term contract arrangement. Assist assigned kitchen stations with preparation of ingredients, replenishment, cooking support and cleaning activities according to daily operational requirements. Follow recipes, portion requirements, kitchen SOPs and instructions from the Chef or supervisor to maintain consistent food quality and safe working practices. Maintain cleanliness and hygiene of workstations, utensils and equipment throughout the shift. Work cooperatively with the kitchen team and perform other reasonable duties assigned to support smooth restaurant operations <p>Pre-requisites</p> <ul style="list-style-type: none"> Reliable; hardworking and able to commit long-term 	<ul style="list-style-type: none"> 34 hours per week Location: Islandwide
PT Service Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Support the restaurant's daily front-of-house operations on a part-time basis by welcoming customers, taking orders, serving food and beverages, clearing tables and assisting with customer requests. Maintain a clean, organised and presentable dining and service area throughout the shift. Assist with POS transactions, replenishment, table setting and other service duties when required. Work cooperatively with the FOH and kitchen teams to ensure orders are served accurately and promptly. Follow company service procedures, food hygiene requirements and instructions from supervisors while carrying out other reasonable duties assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Friendly, responsible and customer-oriented 	<ul style="list-style-type: none"> 34 hours per week Location: Islandwide
PT Service Crew (Long Term Contract)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide regular part-time support for the restaurant's front-of-house operations under a long-term contract arrangement. Assist with welcoming customers, taking orders, serving food and beverages, clearing and resetting tables, maintaining service areas and attending to customer requests. Support POS operations, replenishment and general outlet duties 	<ul style="list-style-type: none"> 34 hours per week Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>when required. Work closely with other service staff and kitchen personnel to maintain smooth service flow and a positive dining experience. Maintain cleanliness, hygiene and service standards throughout each shift and perform other reasonable duties assigned by the outlet supervisor or manager</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> Reliable, responsible and able to commit long-term 	
Service Crew (FOH) (5 Days)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide friendly, professional and efficient customer service in accordance with the restaurant's service standards. Welcome and attend to customers, take food and beverage orders, serve dishes, clear and reset tables, handle POS and payment transactions, and respond to customer requests or enquiries. Ensure the dining area, service stations and equipment are clean, organised and properly maintained throughout the shift. Work closely with the kitchen and service team to ensure food is served accurately and promptly. Assist with opening, closing, replenishment and other daily outlet duties as assigned by the supervisor or manager <p>Pre-requisites</p> <ul style="list-style-type: none"> Customer-oriented; good communication; F&B experience preferred 	<ul style="list-style-type: none"> 5-Day work week 44 hours per week Location: Islandwide
Service Crew (FOH) (6 Days)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide friendly, professional and efficient customer service in accordance with the restaurant's service standards. Welcome and attend to customers, take food and beverage orders, serve dishes, clear and reset tables, handle POS and payment transactions, and respond to customer requests or enquiries. Ensure the dining area, service stations and equipment are clean, organised and properly maintained throughout the shift. Work closely with the kitchen and service team to ensure food is served accurately and promptly. Assist with opening, closing, replenishment and other daily outlet duties as assigned by the supervisor or manager <p>Pre-requisites</p> <ul style="list-style-type: none"> Customer-oriented; good communication; F&B experience preferred 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Location: Islandwide

#17 WINE CONNECTION GROUP

Wine Connection Group owns and operates the largest chain of wine retail shops and full-service wine-themed restaurants in Thailand and Singapore. We are the exclusive importer of over 300+ labels of wines from around the world, craft beers, glassware and related accessories, as well as selected delicatessen products.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Chef De Partie	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Support the culinary team to ensure smooth and efficient service Oversee food preparation and presentation according to company latest SOP Train and guide junior kitchen staff Monitor stock levels and ensure proper storage of ingredients Adhere to strict hygiene, safety, and sanitation practices in the kitchen Maintaining grooming standard as per Company guidelines Carry out any other culinary duties as per assigned by superior <p>Pre-requisites</p> <ul style="list-style-type: none"> Prior experience in a similar role preferred Team player with leadership potential Passionate about cooking and eager to learn 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Location: Islandwide
Commis	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in food preparation and ensure consistency in quality for all menu items Maintain a clean, organised, and hygienic workstation at all times Support senior chefs in daily kitchen operations and activities Adhere to strict hygiene, safety, and sanitation practices in the kitchen Maintaining grooming standards as per Company guidelines Carry out any other culinary duties as per assigned by superior <p>Pre-requisites</p> <ul style="list-style-type: none"> No prior experience required – full training will be provided! Prior experience in a similar role preferred Passionate about cooking and eager to learn Team player with a positive attitude 	<ul style="list-style-type: none"> 6-Day work week 44 hours per week Location: Islandwide
Part-Time Service Crew (Captain)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide warm, friendly and professional service to all our customers at all times Interact with guests, provide menu recommendations and upsell food and drinks to them Maintain overall cleanliness of the dining and outlet areas at all times Support the service team to ensure smooth daily operations and service standards Carry out any other duties assigned by the Reporting Manager to support the outlet <p>Pre-requisites</p> <ul style="list-style-type: none"> No experience required – full training will be provided! Friendly, customer-oriented, and a team player 	<ul style="list-style-type: none"> 3-Day work week 35 hours or less per week Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Restaurant Manager	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Manage daily outlet operations to ensure efficiency, profitability, and excellent customer service • Handle customer feedback and resolve issues promptly • Oversee staffing, training, scheduling, and performance management • Monitor inventory, control costs, and optimize operational efficiency • Drive sales through upselling, promotions, and marketing activities • Ensure compliance with safety, hygiene, operational standards, and all company policies, procedures, and service protocols across the outlet • Maintain accurate records of operations, finances, and staff performance • Supervise and ensure consistent execution of opening, closing, and shift handover procedures • Identify and resolve operational issues promptly • Carry out any other duties as assigned by the Area Manager (F&B) or management <p>Pre-requisites</p> <ul style="list-style-type: none"> • Proven leadership experience in F&B or Hospitality management • Strong organisational, communication, and interpersonal skills • Proactive, customer-focused, and results-driven mindset • Strong financial and operational understanding, with budget and cost control expertise • Ability to motivate and lead a diverse team in a fast-paced environment 	<ul style="list-style-type: none"> • 6-Day work week • 44 hours per week • Location: Islandwide
Restaurant Supervisor	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Supervise and support the service team to ensure smooth daily operations • Deliver excellent customer service and handle guest feedback professionally • Interact with guests, provide menu recommendations and upsell food and drinks • Drive sales through upselling, promotions, and marketing activities • Assist in training and guiding team members to improve service standards • Oversee inventory, ordering, and daily operational checks • Carry out any other duties assigned by the Reporting Manager <p>Pre-requisites</p> <ul style="list-style-type: none"> • Prior F&B or hospitality experience is preferred • Customer-oriented, proactive, and able to work well under pressure • Team player with leadership potential 	<ul style="list-style-type: none"> • 6-Day work week • 44 hours per week • Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Retail Assistant	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Deliver warm, friendly and professional service to customers at all times • Assist customers with product selection, answer inquiries • Maintain a tidy, organised, and well-stocked retail environment • Assist with stock replenishment and product display according to guidelines • Process customer orders and coordinate deliveries efficiently • Carry out any other duties as assigned by the Retail Supervisor or Manager <p>Pre-requisites</p> <ul style="list-style-type: none"> • No prior experience required – full training will be provided! • Friendly, customer-oriented, and a team player • Flexible and adaptable to handle changing priorities and demands 	<ul style="list-style-type: none"> • 6-Day work week • 44 hours per week • Location: Islandwide
Retail Supervisor	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Lead and support the retail team to deliver excellent customer service • Assist customers with product selection, answer inquiries, and process sales transactions accurately • Maintain a tidy, organised, and well-stocked retail environment • Monitor inventory, coordinate deliveries, and manage stock replenishment efficiently • Collaborate with the team to implement merchandising and promotional activities • Provide feedback and suggestions to improve customer service and store operations • Carry out any other duties as assigned by the Retail Manager or Area Manager <p>Pre-requisites</p> <ul style="list-style-type: none"> • Prior retail or customer service experience preferred • Friendly, customer-oriented, and a team player • Flexible and adaptable to handle changing priorities and demands 	<ul style="list-style-type: none"> • 6-Day work week • 44 hours per week • Location: Islandwide
Service Crew (Captain)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Provide warm, friendly and professional service to all customers • Interact with guests, provide menu recommendations and upsell food and drinks • Drive sales through upselling, promotions, and marketing activities • Maintain overall cleanliness of the dining area and outlet • Support the service team to ensure smooth daily operations • Handle food and beverages in accordance with safety standards • Carry out any other duties assigned by the Reporting Manager 	<ul style="list-style-type: none"> • 6-Day work week • 44 hours per week • Location: Islandwide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> No experience required – full training will be provided! Prior F&B or hospitality experience is a plus Friendly, customer-oriented, and a team player 	

e2i SERVICES

- Career Coaching & Job Matching**
- Skills Future Advice**

We have compiled a list of resources for you to widen your search, sharpen your skills, and receive funding support.

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):



e2i Career Centre (West)

Devan Nair Institute for
Employment and Employability
80 Jurong East St 21 Level 2
Singapore 609607

Operating Hours

Mondays:
2:30pm to 5pm
Tuesdays to Fridays:
9am to 5pm
Saturdays: 9am to 1pm

Nearest MRT

East-West Line (Green Line)
North-South Line (Red Line)
Station Name: Jurong East



e2i Career Centre (Central)

One Marina Boulevard
1 Marina Boulevard #B1-03
Singapore 018989

Operating Hours

Mondays:
2:30pm to 5pm
Tuesdays to Fridays:
9am to 5pm
Saturdays: 9am to 1pm

Nearest MRT

East-West Line (Green Line)
North-South Line (Red Line)
Station Name: Raffles Place
Downtown Line (Blue Line)
Station Name: Downtown



e2i Career Centre (East)

Operating Hours

Nearest MRT

ServiceSG Centre
Our Tampines Hub
1 Tampines Walk
#01-21
Singapore 528523

Mondays:
2:30pm to 5pm
Tuesdays to Fridays:
9am to 5pm
Saturdays: 9am to 1pm

East-West Line (Green Line)
Downtown Line (Blue Line)
Station Name: Tampines



e2i Career Centre (Central)
ServiceSG Centre@AMK Hub
53 Ang Mo Kio Avenue 3
#04-02
Singapore 569933

Operating Hours
Mondays:
2:30pm to 5pm
Tuesdays to Fridays:
9am to 5pm
Saturdays: 9am to 1pm

Nearest MRT
North-South Line (Red Line)
Station Name: Ang Mo Kio

Or make an appointment at any of our 24 Jobs and Skills Centres located islandwide:

[Locate Us - NTUC's Employment and Employability Institute \(e2i\)](#)

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(e.g. Temporary, Part Time Jobs, Operators, Packer Roles, etc.)
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