

# e2i Jobs & Skills Discovery at Heartbeat@Bedok 2025 – Where Careers Spark Joy 17 April | 10am to 6pm

Last registration: 5pm

## JOB LISTING BOOKLET



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

### 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](http://www.e2i.com.sg)

**\*Only for Singaporeans & Permanent Residents\***

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## #1 101 HAIR CONSULTANTS (S)

Our journey began in 1974 with a simple yet profound mission: to empower individuals to overcome common hair and scalp issues while helping them rediscover their confidence.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Branch Manager 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Lead the team to achieve KPIs; achieve personal and outlet KPIs; responsible for daily outlet operations; evaluate progress against KPI, identify and implement solutions; train, mentor and coach outlet staff to develop and maximize their performance</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Retail hours, experience in leading a team, great people management skills, experience in the beauty industry, strong interpersonal and communication skills</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Customer Service Officer	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Attending to walk in customers, customers by appointment, fixing / rescheduling appointments and answering enquiries; send SMS reminders to new customers for consultation appointments; daily closing settlement; issuing receipts; achieve visitor rate; outlet stock-take and other admin duties</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Able to work retail hours including weekends and public holidays, great interpersonal and communication skills, knowledge of Microsoft</li> </ul>	<ul style="list-style-type: none"> <li>5 day work week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Hair Specialist	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Achieve personal and outlet sales; upkeep outlet cleanliness, equipment maintenance; provide consultation and recommend suitable treatments for clients; provide after sales and after treatment follow-ups with customers; support training of new hires; handle phone enquiries</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Able to work retail hours including weekends and public holidays, sales experience preferably in the beauty industry, great communication skills, willing to learn</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Roadshow Consultant	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Achieve personal KPIs in number of vouchers sold; achieve personal turn up consult rate, updating daily/ weekly documentation; housekeeping of roadshow venues</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Able to work retail hours including weekends and public holidays, willing to learn, interpersonal skills, enjoy communicating with people</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Therapist	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Perform high-quality treatments to clients; conduct head massages, wash and blow styling services, hair spa treatments, hair loss solutions for clients; provide product recommendations</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Able to work retail hours including weekends and public holidays, willing to learn, interpersonal skills</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>

## #2 ABR HOLDINGS LIMITED - SWENSEN'S

ABR Holdings Limited operates more than 25 restaurant outlets. Over the past four decades, ABR Group has expanded the brands to offer a variety of cuisines in multiple dining formats for customers. From Swensen's sundaes, Tip Top's traditional homemade curry puffs, Seasons's freshly baked breads to Chilli Padi delicacies. There is an offering in ABR's family of brands for everyone and for any occasion. Our mission is to create memorable dining experiences that bring friends and families together.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Cook	<p><b>Key Responsibilities</b></p> <p>Prepare quality food for customers according to standard recipes</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>Prepare, slice and portion food items for production use</li> <li>Prepare each customer's orders according to recipe and within standard preparation time</li> <li>Operate each piece of equipment while observing proper safety precautions</li> <li>Clean the kitchen and store all products at the end of the day</li> <li>Ensure that all weekly cleaning assignments are completed according to schedule</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum 1 year of experience</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>As rostered</li> <li>Island wide</li> </ul>
Cook (Part-Time)	<p><b>Key Responsibilities</b></p> <p>Prepare quality food for customers according to standard recipes</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>Prepare, slice and portion food items for production use</li> <li>Prepare each customer's orders according to recipe and within standard preparation time</li> <li>Operate each piece of equipment while observing proper safety precautions</li> <li>Clean the kitchen and store all products at the end of the day</li> <li>Ensure that all weekly cleaning assignments are completed according to schedule</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>As rostered</li> <li>Island wide</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>No experience needed</li> </ul>	
<p>Customer Service Representative (Waiter / Waitress)</p>	<p><b>Key Responsibilities</b> Keep a consistent standard of service, quality and cleanliness in the dining area in accordance with standard operating procedures</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>Set-up the dining area and service station in preparation for the day's business</li> <li>Take all guest orders by following proper guest serving procedures</li> <li>Promptly and correctly deliver all orders to the guests</li> <li>Clear all soiled dishes, glassware and cutleries from guests' tables to dishwashing area</li> <li>Perform daily and weekly housekeeping and cleaning duties according to schedules</li> <li>To undertake any other duties and responsibilities assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>No experience needed</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>As rostered</li> <li>Island wide</li> </ul>
<p>Customer Service Representative (Waiter / Waitress) (Part-Time)</p>	<p><b>Key Responsibilities</b> Keep a consistent standard of service, quality and cleanliness in the dining area in accordance with standard operating procedures</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>Set-up the dining area and service station in preparation for the day's business</li> <li>Take all guest orders by following proper guest serving procedures</li> <li>Promptly and correctly deliver all orders to the guests</li> <li>Clear all soiled dishes, glassware and cutleries from guests' tables to dishwashing area</li> <li>Perform daily and weekly housekeeping and cleaning duties according to schedules</li> <li>To undertake any other duties and responsibilities assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>No experience needed</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>As rostered</li> <li>Island wide</li> </ul>
<p>Deputy Restaurant Manager </p>	<p><b>Key Responsibilities</b> Assist the Restaurant Manager to lead the team in attainment of quality in service, food and cleanliness. Handle restaurant administrative matters</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>Ensure that the restaurant operates in compliance with the Operating Level Program Standards, local authorities and MOE's regulation. Enforce the in-house housekeeping and cleaning schedule</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>As rostered</li> <li>Island wide</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Maintain quality of food and ice cream by checking on preparation procedures and taking actions if necessary</li> <li>• Maintain high standards in customer service through close supervision of staff and implementation of in-house training and development programs</li> <li>• Maintain a safe level of restaurant inventory for business operation. Ensure strict receiving, checking and storage procedures for inventory</li> <li>• Ensure accuracy for all sales taking, including cash bank-in, credit card payment, etc.</li> <li>• Enforce discipline and ensure proper conduct of all staff. Create a high level of morale amongst the staff in the restaurant</li> <li>• Plan duty roster for the restaurant service staff, keeping within labor budget</li> <li>• Maintain in good condition for all equipment and fitting in the restaurant through enforcement of maintenance programs. Liaise with assigned contractors on maintenance and servicing of equipment</li> <li>• Enforce internal cost control systems and procedures as set out by the Restaurant Manager</li> <li>• Recruit and select service staff. Develop, coach and train supervisors and staff to meet performance standards</li> <li>• Assist Restaurant Manager in restaurant administrative duties and any other duties assigned by the Duty Manager</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum 2 years of supervisory experience in a western food outlet</li> </ul>	
Supervisor	<p><b>Key Responsibilities</b> Responsible for the supervision of staff in the dining area, constantly upholding the standard of service in restaurant</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>• Plan floor control and assign staff for specific duties at the dining area</li> <li>• Maintain customer service at the dining area through close supervision of staff</li> <li>• Maintain the overall cleanliness and housekeeping standards for the restaurant</li> <li>• Maintain safe level of all ground stock for the restaurant operations</li> <li>• Maintain all equipment, furniture and fittings in the dining area in good condition. Check the temperature of all cold equipment daily and report any discrepancies</li> <li>• Train and coach Customer Service Representatives (CSRs) in specific areas(s), namely serving procedures, cashier and fountain as assigned by the Restaurant Manager</li> <li>• Upkeep a high morale and high standard of discipline of the CSRs</li> <li>• Conduct daily briefing sessions</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• As rostered</li> <li>• Island wide</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Any other duties assigned by the Duty Manager</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum 1 year of experience in a western food outlet</li> </ul>	

### #3 ALL BEST FOODS – TIP TOP CURRY PUFF

All Best Foods Pte Ltd's business activity is manufacture of other food products and retail sale of food. All Best Foods famous brand is TIP TOP Curry Puff - handmade curry puffs since 1979, Tip Top Curry Puff has established itself as an iconic heritage brand renowned for delicious traditional Curry Puffs inspired by local Asian flavours. TIP TOP curry puffs are made with a special blend of 18 spices.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Area Manager / Assistant Operations Manager 	<p><b>Key Responsibilities</b></p> <p>PRIMARY FUNCTION - Work closely with the General Manager for the daily operations, manpower management, marketing and sales and profitability of all outlets</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>Ensure compliance with the company's policies and procedures</li> <li>Responsible for staff rostering to ensure adequate manpower across outlets</li> <li>Influencing and decision making on aspects such as recruitment, discipline, termination of employment and performance assessment</li> <li>Perform outlet inspection at least once a week</li> <li>Share relevant and pertinent news/information with the outlet staff on a regular basis</li> <li>Conduct regular outlet meeting for feedback on strategies to achieve sales targets</li> <li>Ensure that quality of products, service, and outlet ambience consistently meets and/or exceeds company standards</li> <li>Ensure the accuracy and timely submission of all monthly documents and reports of outlets to Head Office</li> <li>Ensure that all new employees undergo onboarding and training according to SOP</li> <li>Develop, coach and train employees on knowledge and skills with the objective</li> <li>To undertake any other duties and responsibilities assigned by the management</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Job experience in F&amp;B</li> </ul>	<ul style="list-style-type: none"> <li>Monday to Thursday: 8.30am to 6pm</li> <li>Friday: 8.30am to 5.30pm</li> <li>Location: East and Central</li> </ul>
Outlet Manager 	<b>Key Responsibilities</b>	<ul style="list-style-type: none"> <li>6 day work week</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Primarily Function - To assist Area Manager in terms of control and guidance in accordance to company's policies and guidelines. Set targets for self and team to achieve sales target and ensures that daily operations run smoothly and efficiently. Assist Company in achieving business targets and revenue growth and market share</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>• To ensure compliance with the company’s policies and procedures</li> <li>• Perform outlet visitation checks regularly</li> <li>• Ensure that the cash handling procedure is in place</li> <li>• Shares relevant and pertinent news/information with the store/outlets staff on a regular basis</li> <li>• Conduct regular store / outlets meetings to disseminate and collect information</li> <li>• To ensure thorough and smooth implementation/launch of new programs or products through effective training</li> <li>• To ensure quality of products, services, outlet ambience consistently meets and/or the company standards</li> <li>• Plan and lead the Outlet’s profitability and the cost controlling measures</li> <li>• To ensure sufficient stock is in place for the day-to-day operation of the store</li> <li>• Plan weekly labour and scheduling, ensuring sufficient manpower in the store / outlets to secure a smooth operational flow</li> <li>• To ensure accurate and prompt submission of daily sales to the Finance department</li> <li>• To reduce product waste and minimize loss by monitoring closely store/outlets performance</li> <li>• Responsible for the Sales and Profit performance of each store/ outlet under your supervision</li> <li>• Conduct monthly Sales analysis and implement an immediate action plan for areas of improvement</li> <li>• Manage outlets’ petty cash expenditure</li> <li>• Monitor and responsible for Stores’ maintenance and repair costs</li> <li>• To ensure proper cash handling controls such as accurate daily cash reports, change funds and petty cash funds</li> <li>• Develop and implement effectiveness of On-Job Training for all staff</li> <li>• Serves as a quality controller for all signage, posters and decoration at the outlets to ensure that they are in-line with the company’s image</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Job experience in F&amp;B</li> </ul>	<ul style="list-style-type: none"> <li>• Rostered shift</li> <li>• Location: East and Central</li> </ul>
Production Crew	<b>Key Responsibilities</b>	<ul style="list-style-type: none"> <li>• 6 day work week</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Primarily Function - To ensure finished goods quality and quantity meet the daily production standard and target</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>• Perform daily cleaning on working section, equipment and tools</li> <li>• To adhere to food safety, health and personal hygiene in the workplace</li> <li>• To adhere to Central Kitchen processes and procedures and always maintain cleanliness of the Central Kitchen</li> <li>• Other roles and responsibilities include pastry dough making, cooking preparation, cutting and washing raw ingredients. handle kitchen appliance/tools with care</li> <li>• To undertake hoc duties as delegated by immediate supervisor</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Job experience in F&amp;B</li> </ul>	<ul style="list-style-type: none"> <li>• Monday to Friday: 9am to 5pm</li> <li>• Saturday: 8am to 4pm</li> <li>• Location: East and Central</li> </ul>
Service Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Greet and attend to customer with a positive attitude</li> <li>• Maintain product quality and ensure pleasant presentation of products</li> <li>• Provide go-the-extra-mile service to create a positive customer experience</li> <li>• To assist in cooking preparation including cutting and washing raw ingredients</li> <li>• To assist superior on cooking and cleaning kitchen appliance/tools with care</li> <li>• Well-versed in product knowledge to upsell and cross-sell</li> <li>• Assist in opening, operating and closing of shifts</li> <li>• Assist in setting up the Point-of Sales (POS) system, prepare the cash float and products for sale</li> <li>• Proficient in operating the POS system – input of orders and cashiering</li> <li>• Pack and serve products according to SOP</li> <li>• Follow Tip Top’s personal, food and beverage hygiene standards</li> <li>• Maintain housekeeping and cleanliness by enforcing the in-house housekeeping and cleaning schedule</li> <li>• Generate sales report from POS at the end of the day</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Job experience in F&amp;B</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• Roster shift: 8am to 10pm</li> <li>• Location: East and Central</li> </ul>
Service Crew (Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Greet and attend to customer with a positive attitude</li> <li>• Maintain product quality and ensure pleasant presentation of products</li> <li>• Provide go-the-extra-mile service to create a positive customer experience</li> </ul>	<ul style="list-style-type: none"> <li>• Roster Shift: 8am to 10pm</li> <li>• As rostered / Not more than 35</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• To assist in cooking preparation including cutting and washing raw ingredients</li> <li>• To assist superior on cooking and cleaning kitchen appliance/tools with care</li> <li>• Well-versed in product knowledge to upsell and cross-sell</li> <li>• Assist in opening, operating and closing of shifts</li> <li>• Assist in setting up the Point-of Sales (POS) system, prepare the cash float and products for sale</li> <li>• Proficient in operating the POS system – input of orders and cashiering</li> <li>• Pack and serve products according to SOP</li> <li>• Follow Tip Top’s personal, food and beverage hygiene standards</li> <li>• Maintain housekeeping and cleanliness by enforcing the in-house housekeeping and cleaning schedule</li> <li>• Generate sales report from POS at the end of the day</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Job experience in F&amp;B</li> </ul>	<p>hours per week</p> <ul style="list-style-type: none"> <li>• Location: East and Central</li> </ul>
Supervisor	<p><b>Key Responsibilities</b></p> <p>Primarily Function - Working with Store Manager/Store in charge to set positive example for optimum customer service and has commendable product knowledge. Roles and responsibilities include customer service, daily shift management, product ordering and requisition, housekeeping, cost control and profitability, management skills, training and coaching</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>• Greet every customer with a sincere smile and positive attitude</li> <li>• Serve customers in a prompt and efficient manner</li> <li>• Educate customers on our line of products</li> <li>• Ensure proper product presentation</li> <li>• Encourage multiple sales. (Cross Selling and Upselling)</li> <li>• Provide quality service to all customers</li> <li>• Manage assigned shift in tandem with, or in the absence of Store Manager/Store-In-Charge</li> <li>• Delegate tasks to staff, implements follow-up to ensure tasks are completed in a timely manner</li> <li>• Maintain a clean and organized workplace</li> <li>• Enforce compliance of all safety and security procedures</li> <li>• Orders are placed according to stock on hand as well as business trends as assigned by Store Manager/Store-In-Charge</li> <li>• Anticipate and communicate product and/or supply shortages to Store Manager/Store-In-Charge</li> <li>• Monitor product usage and strive to minimize wastage</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Job experience in F&amp;B</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• Rostered shift</li> <li>• Location: East and Central</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Warehouse Assistant cum Delivery Driver	<p><b>Key Responsibilities</b></p> <p>Primarily Function – Day-to-day operations and meeting daily delivery targets. Ensure delivery goods are well packed before loaded to truck. Ensure goods and quantity are according to the DO</p> <p>Job scope includes:</p> <ul style="list-style-type: none"> <li>• Maintain vehicle conditions, vehicle log, goods records and documents in accordance</li> <li>• To manage delivery routes to ensure delivery was delivered within timeframe</li> <li>• Ensure all Dos are properly signed and complete</li> <li>• Perform ad-hoc delivery</li> <li>• Comply land and transport regulations</li> <li>• Adhere to food safety, health and personal hygiene at all time</li> <li>• To assist in monthly stock take</li> <li>• Maintain and organize warehouse goods and cleanliness</li> <li>• Assist supervisor to receive goods including loading and unloading.</li> <li>• Ad-hoc duties as delegated by the immediate supervisor</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Experience in delivery related to food manufacturing and familiar with Singapore's road map and LTA regulations</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• Monday to Friday: 9am to 5pm</li> <li>• Saturday: 8am to 4pm</li> <li>• Island wide</li> </ul>

## #4 CHAGEE SINGAPORE

At CHAGEE, we are Passionate Purveyors of TEA, and it is the very heart and soul of our business. Our journey is fueled by a deep-rooted commitment to sourcing, crafting, and sharing the finest teas from around the world. With a relentless pursuit of quality, innovation, and sustainability, we have emerged as industry leaders, redefining the tea experience.

We are now a major tea beverage brand, with contemporary oriental tea brewed products, using premium tea leaves. CHAGEE has more than 5,000 stores in the world; including China, Singapore, Malaysia, Thailand etc.

Backed by a vigorous corporate and team culture, we believe our people are the most valuable assets in spearheading CHAGEE's global expansion.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Store Manager / Store Manager 	<p><b>Key Responsibilities</b></p> <p>What you will be responsible for:</p> <ul style="list-style-type: none"> <li>• Responsible for both the strategic and operational work of the store team</li> </ul>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> <li>• 8 hours per day</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Manages the P&amp;L activities of the store, including net sales, revenue, recruitment, inventory, cost management etc.</li> <li>• Monitors and maintain integrity of stores operation and the provision of services</li> <li>• Ensure quality control and assurance standards are met</li> <li>• Team management; including training, performance and productivity</li> <li>• Mentor team in achieving targets and successful provision of CHAGEE experience</li> <li>• Serves as main representative between store and customers</li> <li>• Partner Operations team in planning, development and implementation of short to long term objectives</li> </ul> <p><b>Pre-requisites</b> If you are:</p> <ul style="list-style-type: none"> <li>• Passionate, responsible, highly motivated and proactive individuals</li> <li>• Prior working experience in a fast-moving beverages or F&amp;B operations</li> <li>• Knowledge of P&amp;L management</li> <li>• Effective verbal and written communication skills</li> <li>• Ability to establish effective working relationships with all internal and external stakeholders</li> <li>• Capacity to work in a fast-paced environment and handle multiple tasks simultaneously</li> <li>• Work and collaborate as a team to achieve and ensure smooth operational success</li> </ul>	<ul style="list-style-type: none"> <li>• Postal code: 189773</li> </ul>
Part-Time Tea Barista	<p><b>Key Responsibilities</b> What you will be responsible for:</p> <ul style="list-style-type: none"> <li>• Prepare beverages according to standardised recipes and customer preferences</li> <li>• Utilise proper brewing techniques and equipment to ensure the quality and consistency of each beverage served</li> <li>• Prepare drinks by following the prescribed recipes and preparation techniques</li> <li>• Accurately process customer orders, handle cash and electronic payments</li> <li>• Serve as ambassador in providing full-fledged CHAGEE service experience to all customers</li> <li>• Act in compliance to operational policies and procedures</li> <li>• Maintain cleanliness and sanitation standards in the tea barista area, including brewing equipment, serving utensils, and workstations to meet the requirements of Health &amp; Safety and Hygiene Protocols</li> <li>• Always ensure sufficient stock by monitoring tea inventory levels, reporting discrepancies, restocking supplies, handling stock delivery upon arrival as needed and communicating inventory needs to management</li> </ul>	<ul style="list-style-type: none"> <li>• 35 hours per week</li> <li>• 4 hours per day</li> <li>• Postal code: 189773</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p><b>Pre-requisites</b> If you are:</p> <ul style="list-style-type: none"> <li>• Passionate, responsible, highly motivated and proactive individuals</li> <li>• Prior working experience as a Barista or in a similar F&amp;B capacity advantageous. No relevant experience? No worries, training will be provided for all employees at our dedicated training centre</li> <li>• Ability to work in a fast-paced environment and handle multiple tasks simultaneously</li> <li>• Work and collaborate as a team to achieve and ensure smooth operational success</li> </ul>	
Senior Tea Barista	<p><b>Key Responsibilities</b> What you will be responsible for:</p> <ul style="list-style-type: none"> <li>• Prepare beverages according to standardised recipes and customer preferences</li> <li>• Utilise proper brewing techniques and equipment to ensure the quality and consistency of each beverage served</li> <li>• Prepare drinks by following the prescribed recipes and preparation techniques</li> <li>• Accurately process customer orders, handle cash and electronic payments</li> <li>• Serve as ambassador in providing full-fledged CHAGEE service experience to all customers</li> <li>• Act in compliance to operational policies and procedures</li> <li>• Maintain cleanliness and sanitation standards in the tea barista area, including brewing equipment, serving utensils, and workstations to meet the requirements of Health &amp; Safety and Hygiene Protocols</li> <li>• Always ensure sufficient stock by monitoring tea inventory levels, reporting discrepancies, restocking supplies, handling stock delivery upon arrival as needed and communicating inventory needs to management</li> </ul> <p><b>Pre-requisites</b> If you are:</p> <ul style="list-style-type: none"> <li>• Passionate, responsible, highly motivated and proactive individuals</li> <li>• Prior working experience as a Barista or in a similar F&amp;B capacity advantageous. No relevant experience? No worries, training will be provided for all employees at our dedicated training centre</li> <li>• Ability to work in a fast-paced environment and handle multiple tasks simultaneously</li> <li>• Work and collaborate as a team to achieve and ensure smooth operational success</li> </ul>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> <li>• 8 hours per day</li> <li>• Postal code: 189773</li> </ul>
Tea Barista	<p><b>Key Responsibilities</b> What you will be responsible for:</p>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Prepare beverages according to standardised recipes and customer preferences</li> <li>• Utilise proper brewing techniques and equipment to ensure the quality and consistency of each beverage served</li> <li>• Prepare drinks by following the prescribed recipes and preparation techniques</li> <li>• Accurately process customer orders, handle cash and electronic payments</li> <li>• Serve as ambassador in providing full-fledged CHAGEE service experience to all customers</li> <li>• Act in compliance to operational policies and procedures</li> <li>• Maintain cleanliness and sanitation standards in the tea barista area, including brewing equipment, serving utensils, and workstations to meet the requirements of Health &amp; Safety and Hygiene Protocols</li> <li>• Always ensure sufficient stock by monitoring tea inventory levels, reporting discrepancies, restocking supplies, handling stock delivery upon arrival as needed and communicating inventory needs to management</li> </ul> <p><b>Pre-requisites</b> If you are:</p> <ul style="list-style-type: none"> <li>• Passionate, responsible, highly motivated and proactive individuals</li> <li>• Prior working experience as a Barista or in a similar F&amp;B capacity advantageous. No relevant experience? No worries, training will be provided for all employees at our dedicated training centre</li> <li>• Ability to work in a fast-paced environment and handle multiple tasks simultaneously</li> <li>• Work and collaborate as a team to achieve and ensure smooth operational success</li> </ul>	<ul style="list-style-type: none"> <li>• 8 hours per day</li> <li>• Postal code: 189773</li> </ul>

## #5 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.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Restaurant Manager 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Assist in managing restaurant operations, including menu planning, marketing strategies, and financial targets</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• 44 hours per week</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Oversee inventory, purchasing, compliance, and crisis management</li> <li>• Ensure adherence to hygiene policies, regulatory requirements, and service standards</li> <li>• Facilitate stakeholder relationships, business continuity, and innovative practices</li> <li>• Lead and delegate effectively, upholding service standards</li> <li>• Address complaints and enhance customer satisfaction</li> <li>• Maintain service quality and continuously improve customer experience</li> <li>• Conduct hygiene audits and ensure workplace safety</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Customer-driven and vigilant</li> <li>• Passionate in providing excellent management</li> <li>• Diligent and dedicated to improve service quality and bring in more revenue for the business</li> <li>• Work independently and in a team</li> <li>• Possess enthusiasm and keen to get feedback for improvement</li> <li>• Open-minded to receive feedback and different ideas</li> <li>• Keen on details, organised and meticulous</li> <li>• Self-starter and possess a positive ‘can do’ attitude</li> </ul>	<ul style="list-style-type: none"> <li>• Multiple locations</li> </ul>
<p>Dessert Station Assistant</p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Manages all day-to-day operations of the dessert and pastry section of the kitchen</li> <li>• Prepare a variety of desserts and pastry following company SOP and in-house recipes</li> <li>• Follows proper handling and right temperature of all food products</li> <li>• Ensure compliance of all food safety standards during the production</li> <li>• Ensure effective communications and collaborations between the departments (service and kitchen team)</li> <li>• Any ad-hoc duties assigned by Supervisor</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Food Safety Level 1 Cert</li> <li>• Ability to work independently and in a team</li> <li>• Physically and mentally fit</li> <li>• Able to work weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• 44 hours per week</li> <li>• Multiple locations</li> </ul>
<p>Kitchen Assistant</p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Assist in food preparation and ensure quality of food</li> <li>• Ensure Mise En Place are set before each service starts</li> <li>• Maintain cleanliness and hygiene of the kitchen</li> <li>• Ensure ingredients unused are fresh and kept in proper storage</li> <li>• Understanding with and complying with the mandatory hygiene standards and requirements</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• 44 hours per week</li> <li>• Multiple locations</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Perform ad-hoc duties as assigned by Chef</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Food Safety Level 1 Cert</li> <li>• Ability to work independently and in a team</li> <li>• Physically and mentally fit</li> <li>• Able to work weekends and public holidays</li> </ul>	
Management Trainee 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Assisting the Restaurant Manager in working with chefs and other personnel to plan menus in line with the brand's culinary direction</li> <li>• Work with Chefs for efficient provisioning and purchasing of supplies</li> <li>• Perform frequent checks to ensure consistent high quality of preparation and service</li> <li>• Work with other management personnel to plan marketing, advertising, and any special restaurant functions</li> <li>• Investigate and resolve complaints concerning food quality and service</li> <li>• Perform other duties as assigned by management</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Strong communication, interpersonal and management skills</li> <li>• Passionate in providing excellent management and interpersonal skills</li> <li>• Able to work independently and in a team</li> <li>• Able to communicate in fluent English</li> <li>• Pleasant, polite manner, energetic, cheerful, and hardworking</li> <li>• Possess enthusiasm in learning and keen to get feedback for improvement</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• 44 hours per week</li> <li>• Multiple locations</li> </ul>
Service Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Assist in daily operations - such as taking of orders, serving food &amp; drinks, billing and table setting</li> <li>• Direct customers to their tables</li> <li>• Introduce promotions and suggest appropriate recommendations accordingly</li> <li>• Be alert and attend to customers' needs promptly and professionally</li> <li>• Maintain cleanliness and hygiene of the restaurant</li> <li>• Ad-hoc duties as assigned by Manager</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Service oriented</li> <li>• Ability to work independently and in a team</li> <li>• Physically and mentally fit</li> <li>• Able to work weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• 44 hours per week</li> <li>• Multiple locations</li> </ul>

**#6 DFI RETAIL GROUP**

DFI Retail Group is a leading pan-Asian retailer with supermarkets, convenience & health and beauty stores. We're committed to value, quality, and service as we enhance lives through innovative retail solutions. Join our dynamic team and shape the future of retail!

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Cashier (Cold Storage)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Provide a positive customer experience with friendly, and courteous service</li> <li>• Perform opening and closing duties for the Checkout Department and be accountable for daily cash balances</li> <li>• Operate the Checkout and Self-Checkout counters effectively and efficiently</li> <li>• Responsible for the upkeep of the Checkout area</li> <li>• Maintain a high standard of hygiene and cleanliness of the front and back of the store</li> <li>• Support stock replenishment, expiry and quality checks, and online order picking as and when required</li> <li>• Any other ad-hoc duties as assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• A good team player, committed and willing to learn</li> <li>• Customer service and process-oriented, with attention to detail</li> <li>• Possess basic mathematical skills</li> <li>• Able to carry loads up to 10kg and handle physical work</li> <li>• Flexible to work on rotating shifts, including weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• Shift work</li> <li>• Postal code: 528765</li> </ul>
Cashier (Part-Time) (Cold Storage)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Provide a positive customer experience with friendly, and courteous service</li> <li>• Perform opening and closing duties for the Checkout Department and be accountable for daily cash balances</li> <li>• Operate the Checkout and Self-Checkout counters effectively and efficiently</li> <li>• Responsible for the upkeep of the Checkout area</li> <li>• Maintain a high standard of hygiene and cleanliness of the front and back of the store</li> <li>• Support stock replenishment, expiry and quality checks, and online order picking as and when required</li> <li>• Any other ad-hoc duties as assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• A good team player, committed and willing to learn</li> <li>• Customer service and process-oriented, with attention to detail</li> <li>• Possess basic mathematical skills</li> <li>• Able to carry loads up to 10kg and handle physical work</li> </ul>	<ul style="list-style-type: none"> <li>• 4 day work week</li> <li>• Shift work</li> <li>• Postal code: 528765</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Flexible to work on rotating shifts, including weekends and public holidays</li> </ul>	
Department Manager  (Cold Storage)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Oversee sales and profitability of department to meet budget and stretch targets set by sharing goals with team members</li> <li>Empowered to manage inventory levels and stock holding days by observing good ordering practice for availability of products to optimize sales</li> <li>Plan and manage sales especially for promotional items</li> <li>Proper planning on weekly roster and SPLH in accordance to weekly requirements based on the promotional/seasonal calendar to optimize team member deployment and control salary costs</li> <li>Train and develop team members by providing On-The-Job training and involving them in special assignments and training programs</li> <li>Consistent maintain high standards in shelf ticketing, display, housekeeping, hygiene, stock rotation, replenishment and service to provide customers with a conducive shopping environment</li> <li>Any other ad-hoc duties as per assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Comfortable to work on a 6 days' week schedule with rotating shifts (including weekends and public holidays)</li> <li>Willing to stand for long hours and enjoy interacting with customers</li> <li>Physical work required and able to carry 10kg to 15 kg products</li> <li>Relevant experience in Retail/F&amp;B industry will be an added advantage though not a must</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>Shift work</li> <li>Postal code: 528765</li> </ul>
Retail Assistant (Guardian)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Promote and provide excellent customer service at all times</li> <li>Maximize sales and profitability through professional handling of promotional sales transactions</li> <li>Maintain and monitor optimum and accurate inventory level</li> <li>Ensure effective and efficient day-to-day work SOP of store</li> <li>Any other ad-hoc duties as per assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Able to commit a minimum of 44 hours per week</li> <li>Physically fit to stand for long hours and carry loads between 10kg to 15kg</li> <li>Willing to work on rotating shifts (AM/PM), including weekends and public holidays</li> <li>Must be adaptable, reliable, and able to work in a fast-paced retail environment</li> </ul>	<ul style="list-style-type: none"> <li>5 day work week</li> <li>Shift work</li> <li>Postal code: 528765</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Retail Assistant (Part-Time) (Guardian)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Promote and provide excellent customer service at all times</li> <li>Improve sales and profitability through professional handling of promotional sales transactions</li> <li>Maintain and monitor optimum and accurate inventory level</li> <li>Ensure effective and efficient day-to-day work SOP of store</li> <li>Facilitate in store operations in terms of housekeeping, merchandising, stock ordering, security and costs incurred to ensure assigned stores operate at efficient performance level</li> <li>Align with all set standards of operations</li> <li>Assist with cashiering and administrative duties</li> <li>Any other ad-hoc duties as per assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Able to commit a minimum of 35 hours per week</li> <li>Physically fit to stand for long hours and carry loads between 10kg to 15kg</li> <li>Willing to work on rotating shifts (AM/PM), including weekends and public holidays</li> <li>Must be adaptable, reliable, and able to work in a fast-paced retail environment</li> </ul>	<ul style="list-style-type: none"> <li>4 day work week</li> <li>Shift work</li> <li>Postal code: 528765</li> </ul>
Retail Executive (Guardian)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Kept informed on daily sales trend of the store and formulate action plans to counter competition and threats</li> <li>Boost budget sales and profitability of store under their charge through optimum operational control and providing excellent customer services</li> <li>Facilitate in store operations in terms of housekeeping, merchandising, stock ordering and management, security and costs incurred to ensure assigned stores operate at efficient performance level</li> <li>Ensure personnel needs of the stores and developmental needs are met so that stores can operate efficiently</li> <li>Mentor and empower team members to achieve targets</li> <li>Any other ad-hoc duties as per assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Passionate in the retail industry</li> <li>Prior retail and store experience is an advantage</li> <li>Keen business acumen and results-driven</li> <li>Able to commit a minimum of 44 hours per week</li> <li>Physically fit to stand for long hours and carry loads between 10kg to 15kg</li> <li>Willing to work on rotating shifts (AM/PM), including weekends and public holidays</li> <li>Must be adaptable, reliable, and able to work in a fast-paced retail environment</li> </ul>	<ul style="list-style-type: none"> <li>5 day work week</li> <li>Shift work</li> <li>Postal code: 528765</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Retail Supervisor (Guardian)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Supervise and guide the retail team to promote and provide excellent customer service at all times</li> <li>• Maximize sales and profitability by overseeing promotional sales transactions and ensuring smooth execution</li> <li>• Monitor and maintain accurate inventory levels, and oversee stock replenishment to minimize discrepancies</li> <li>• Ensure effective and efficient implementation of daily store Standard Operating Procedures (SOP)</li> <li>• Lead by example in managing daily operations, delegating tasks, and supporting staff development</li> <li>• Address and resolve customer issues promptly and professionally, escalating matters when necessary</li> <li>• Conduct regular checks to ensure store cleanliness, product presentation, and compliance with safety standards</li> <li>• Collaborate with management on sales targets, store performance, and staff training needs</li> <li>• Perform any other ad hoc duties as assigned by the store management</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• 3 years of relevant work experience in Retail</li> <li>• Able to commit a minimum of 44 hours per week</li> <li>• Physically fit to stand for long hours and carry loads between 10kg to 15kg</li> <li>• Willing to work on rotating shifts (AM/PM), including weekends and public holidays</li> <li>• Must be adaptable, reliable, and able to work in a fast-paced retail environment</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• Shift work</li> <li>• Postal code: 528765</li> </ul>
Sales Assistant (Cold Storage)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Provide a positive customer experience with friendly, and courteous service</li> <li>• Handle customer enquiries (i.e. point out where certain products are, questions about promotions)</li> <li>• Assist customers in selection when required</li> <li>• Replenish and maintain the stocks, and ensure it is within quality and display standards</li> <li>• Setup, display and replenish stocks efficiently and accurately with updated ticketing to ensure continuous stock availability</li> <li>• Check and perform vegetable crisping, misting and top up vegetable on ice</li> <li>• Perform Out-of-Stock, quality and expiry checks</li> <li>• Trim and pack the products according to the company's SOP</li> <li>• Ensure all price points communication are prepared, displayed accurately and timely</li> <li>• Perform markdown, record wastage and disposal of products</li> <li>• Record wastage and disposal of fresh products</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• Shift work</li> <li>• Postal code: 528765</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Support planogram change, gap check, receiving and stock-take duties</li> <li>• Including temperature, condition/quality of the fresh products</li> <li>• Prepare cold-room and shopfloor for stock take</li> <li>• Maintain high standard of hygiene and cleanliness of front and back of the store</li> <li>• Process online orders and pick items to the highest quality</li> <li>• Any other ad-hoc duties as per assigned</li> <li>• Work rotating shift as and when required</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• A good team player, committed and willing to learn</li> <li>• Customer service and process-oriented, with attention to detail</li> <li>• Possess basic mathematical skills</li> <li>• Able to carry loads up to 10kg and handle physical work</li> <li>• Flexible to work on rotating shifts, including weekends and public holidays</li> </ul>	
Sales Assistant (E-commerce) (Cold Storage)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Provide a positive customer experience with friendly, and courteous service</li> <li>• Pick, prepare, and pack products ordered through online platforms to the highest quality in a timely and accurate manner</li> <li>• Dispatch orders accurately to logistic partners</li> <li>• Replenish and maintain the stocks, and ensure it is within quality and display standards</li> <li>• Support planogram change. Support receiving and stock-take duties</li> <li>• Maintain a high standard of hygiene and cleanliness of the front and back of the store.</li> <li>• Any other ad-hoc duties as assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• A good team player, committed and willing to learn</li> <li>• Customer service and process-oriented, with attention to detail</li> <li>• Possess basic mathematical skills</li> <li>• Able to carry loads up to 10kg and handle physical work</li> <li>• Flexible to work on rotating shifts, including weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• Shift work</li> <li>• Postal code: 528765</li> </ul>
Sales Assistant (E-commerce) (Part-Time) (Cold Storage)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Provide a positive customer experience with friendly, and courteous service</li> <li>• Pick, prepare, and pack products ordered through online platforms to the highest quality in a timely and accurate manner</li> <li>• Dispatch orders accurately to logistic partners</li> </ul>	<ul style="list-style-type: none"> <li>• 4 day work week</li> <li>• Shift work</li> <li>• Postal code: 528765</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Replenish and maintain the stocks, and ensure it is within quality and display standards</li> <li>• Support planogram change. Support receiving and stock-take duties</li> <li>• Maintain a high standard of hygiene and cleanliness of the front and back of the store</li> <li>• Any other ad-hoc duties as assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• A good team player, committed and willing to learn</li> <li>• Customer service and process-oriented, with attention to detail</li> <li>• Possess basic mathematical skills</li> <li>• Able to carry loads up to 10kg and handle physical work</li> <li>• Flexible to work on rotating shifts, including weekends and public holidays</li> </ul>	
<p>Sales Assistant (Part-Time) (Cold Storage)</p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Provide a positive customer experience with friendly, and courteous service</li> <li>• Handle customer enquiries (i.e. point out where certain products are, questions about promotions)</li> <li>• Assist customers in selection when required</li> <li>• Replenish and maintain the stocks, and ensure it is within quality and display standards</li> <li>• Setup, display and replenish stocks efficiently and accurately with updated ticketing to ensure continuous stock availability</li> <li>• Check and perform vegetable crisping, misting and top up vegetable on ice</li> <li>• Perform Out-of-Stock, quality and expiry checks</li> <li>• Trim and pack the products according to the company’s SOP</li> <li>• Ensure all price points communication are prepared, displayed accurately and timely</li> <li>• Perform markdown, record wastage and disposal of products</li> <li>• Record wastage and disposal of fresh products</li> <li>• Support planogram change, gap check, receiving and stock-take duties</li> <li>• Including temperature, condition/quality of the fresh products</li> <li>• Prepare cold-room and shopfloor for stock take</li> <li>• Maintain high standard of hygiene and cleanliness of front and back of the store</li> <li>• Process online orders and pick items to the highest quality</li> <li>• Any other ad-hoc duties as per assigned</li> <li>• Work rotating shift as and when required</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• A good team player, committed and willing to learn</li> </ul>	<ul style="list-style-type: none"> <li>• 4 day work week</li> <li>• Shift work</li> <li>• Postal code: 528765</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Customer service and process-oriented, with attention to detail</li> <li>Possess basic mathematical skills</li> <li>Able to carry loads up to 10kg and handle physical work</li> <li>Flexible to work on rotating shifts, including weekends and public holidays</li> </ul>	
Sales Associate (Part-Time) (Cold Storage)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Provide excellent customer service at all times</li> <li>Perform cashier duties and other payment services such as bill payment, cash withdrawal etc.</li> <li>Maximize sales and profitability of the store, upsell products</li> <li>Always ensure store cleanliness with an organized appearance</li> <li>Replenish and arrange products according to store planogram</li> <li>Any other duties as assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Ability to work three rotating shifts on a four-day workweek schedule.</li> <li>Possesses good communication skills and a strong team spirit</li> <li>Willing to learn, organized, and attentive to details</li> <li>No prior experience required, as training will be provided</li> <li>A positive attitude and adaptability are key to succeeding in this role</li> </ul>	<ul style="list-style-type: none"> <li>4 day work week</li> <li>Morning: 7am to 3pm</li> <li>Afternoon: 3pm to 11pm</li> <li>Night: 11pm to 7am</li> <li>Postal code: 528765</li> </ul>

## #7 IROO

iROO, a leading Taiwanese fashion brand that delivers affordable runway styles. Founded in 1999, iROO launches new collection weekly, offering a wide range of styles, which designed to cater different occasions and complement the hectic lifestyle of today's women. Committed to provide quality personalised service in comfortable and spacious environments, each iROO store offers the service of trained in-house fashion consultant, proficient in offering style tips and advice on how to mix and match from collections to create personalized looks and styles to meet the discerning woman's unique fashion needs.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Store Manager 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>As an Assistant Store Manager, you will assist Store Manager in the supervision of the store staff and retail operations, including daily store operations, target achievement, inventory control, visual merchandising, team management and excellent customer service delivery. Model and lead the team in accordance with iROO's guiding principles</li> </ul>	<ul style="list-style-type: none"> <li>5.5 day work week</li> <li>9.30am to 7pm</li> <li>12.30pm to 10pm</li> <li>Multiple locations</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least 2 years of supervisory role in fashion retail</li> <li>• Proficient in MS application</li> <li>• Well organized, target driven</li> <li>• Cheerful personality</li> <li>• Good senses of fashion</li> </ul>	
Part-Time Sales Assistant	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Assist daily store operations including storeroom task</li> <li>• Assist attending to customer needs/enquiries</li> <li>• Other ad-hoc duties assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Relevant experiences in Fashion Retail preferred</li> <li>• Able to work in fast-paced retail environment</li> <li>• Have passion in fashion and willing to learn</li> </ul>	<ul style="list-style-type: none"> <li>• 3 day work week</li> <li>• 10.30am to 8pm</li> <li>• Multiple locations</li> </ul>
Sales Associate	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Provide excellent customer service</li> <li>• Handling customer enquiries and provide product recommendations</li> <li>• Working as a team to achieve monthly sales target</li> <li>• Manage daily store operations</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Relevant experiences in Fashion Retail preferred</li> <li>• Able to work in fast-paced retail environment</li> <li>• Able to work on weekends / public holiday and rotating shifts</li> <li>• Have passion in fashion and willing to learn</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 day work week</li> <li>• 9.30am to 7pm</li> <li>• 12.30pm to 10pm</li> <li>• Multiple locations</li> </ul>
Store Supervisor	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• As a Store Supervisor, you will assist Store Manager in the supervision of the store staff and retail operations, including daily store operations, target achievement, inventory control, visual merchandising, team management and excellent customer service delivery. Model and lead the team in accordance with iROO's guiding principles</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least 2 years of supervisory role in fashion retail</li> <li>• Proficient in MS application</li> <li>• Well organized, target driven</li> <li>• Cheerful personality</li> <li>• Good senses of fashion</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 day work week</li> <li>• 9.30am to 7pm</li> <li>• 12.30pm to 10pm</li> <li>• Multiple locations</li> </ul>
Trainee Manager 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• As a Trainee Manager, you will oversee all retail operations, including daily store operations, target achievement, inventory control, visual merchandising, team management and excellent customer service delivery. Model and lead the team in accordance with iROO's guiding principles</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 day work week</li> <li>• 9.30am to 7pm</li> <li>• 12.30pm to 10pm</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least 3 years of supervisory role in fashion retail</li> <li>• Proficient in MS application</li> <li>• Well organized, target driven</li> <li>• Cheerful personality</li> <li>• Good senses of fashion</li> </ul>	<ul style="list-style-type: none"> <li>• Multiple locations</li> </ul>

## #8 MCDONALD'S SINGAPORE

McDonald's Singapore opened its first restaurant in 1979. Today, we have over 150 McDonald's restaurants across the island with over 9000 employees.

At McDonald's, we know that our people are our most valuable resource. We invest in their growth and job satisfaction and provide learning and development opportunities for every single employee who walks through our doors. Our renowned training and coaching practices mean they develop skills and attitudes that last a lifetime. And as our people grow in their jobs, they also gain experience and opportunities for leadership and management.

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
<p>Guest Experience Leader </p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Serve as the Hospitality Expert/Lead in the restaurant</li> <li>• Deliver exceptional in-store feel good experiences at all times</li> <li>• Implement and execute Service Centric and Family Marketing initiatives and programmes</li> <li>• Create feel good moments and turn them to memories that last, exceeding guest's expectation</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• High energy and a strong passion for delighting customers</li> <li>• Fun and cheerful personality with a great SMILE</li> <li>• Communication</li> <li>• Customer handling</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• 8 hours rotating shift</li> <li>• Multiple locations</li> </ul>
<p>Restaurant Management Trainee </p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Take charge of Quality, Service, and Cleanliness assurance within the restaurant operations</li> <li>• Supervise store operations, cash control, and shift management</li> <li>• Manage a high-performance team and develop their talents</li> <li>• Drive recruitment, training, and marketing campaigns</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• High energy and a strong passion for delighting customers</li> <li>• Fun and cheerful personality with a great SMILE</li> <li>• Communication</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• 9 hours rotating shift</li> <li>• Multiple locations</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Customer handling</li> <li>Decision making</li> </ul>	
Service Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Be part of a friendly service team</li> <li>Greet and serve customers in a fast and friendly manner</li> <li>Learn about food preparation and customer service</li> <li>Ensure that the restaurant is clean</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>High energy and a strong passion for delighting customers</li> <li>Fun and cheerful personality with a great SMILE</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>3pm to 11pm</li> <li>Multiple locations</li> </ul>
Service Crew (Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Be part of a friendly service team</li> <li>Greet and serve customers in a fast and friendly manner</li> <li>Learn about food preparation and customer service</li> <li>Ensure that the restaurant is clean</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>High energy and a strong passion for delighting customers</li> <li>Fun and cheerful personality with a great SMILE</li> </ul>	<ul style="list-style-type: none"> <li>3 day work week</li> <li>5pm to 10pm</li> <li>Multiple locations</li> </ul>
Sunset Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Be part of a friendly service team</li> <li>Greet and serve customers in a fast and friendly manner</li> <li>Learn about food preparation and customer service</li> <li>Ensure that the restaurant is clean</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>High energy and a strong passion for delighting customers</li> <li>Fun and cheerful personality with a great SMILE</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>8 hours per day, 6pm onwards</li> <li>Multiple locations</li> </ul>

## #9 MR BEAN INTERNATIONAL

Mr Bean is the leading chain soya bean food & beverage retailer in Singapore today. With more than 60 stores in Singapore & Asia, Mr Bean offers a variety of soya bean drinks and snacks. Young and old can enjoy refreshing ice blended flavoured soya drinks, ice-creams, pastries and more.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Area Manager 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>To provide leadership, coaching, consulting and support Assistant Operation Manager's direction to the assigned 6 to 8 stores, in order to maximize the long-term sales and profit potential. Builds a positive business relationship with Store-In-Charge and Team</li> </ul>	<ul style="list-style-type: none"> <li>5.5 day work week</li> <li>8.30am to 6pm / 8.30am to 1pm</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum 3 years of experience as a Store-in-Charge or 1 year as an Area-in-Charge in Management of Food and Service Operations</li> <li>• At least Diploma in Business Management or any related fields</li> <li>• Good computer skills in PowerPoint, Words and Excel</li> <li>• Ability to work in a fast-paced environment, multitask, and manage priorities effectively</li> </ul>	<ul style="list-style-type: none"> <li>• Postal code: 387384</li> </ul>
<p>Factory / Central Kitchen Manager </p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Assist the General Manager in planning and coordinating production schedules to meet customer demands</li> <li>• Monitor and optimize production processes to improve efficiency and reduce waste</li> <li>• Ensure compliance with FSMS, SFA regulations and environmental policies</li> <li>• Supervise and train production staff, fostering a collaborative team environment</li> <li>• Analyze production data and provide reports on performance metrics, identifying areas for improvement</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Bachelor’s Degree in Engineering, Manufacturing or a related field compulsory</li> <li>• 3 years of experience in manufacturing or operations, with at least 1 year in a supervisory role</li> <li>• Strong knowledge of manufacturing processes, equipment, and quality control</li> <li>• Proficient in data analysis and familiar with production management software</li> <li>• Strong problem-solving skills and a proactive approach to operational challenges</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 day work week</li> <li>• 8.30am to 6pm / 8.30am to 1pm</li> <li>• Postal code: 387384</li> </ul>
<p>Operation Manager </p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Analyse data relationships, patterns and trends to gain important insights and make informed decisions</li> <li>• Develop and maintain business continuity strategies, policies and guidelines</li> <li>• Establish business continuity processes</li> <li>• Provide leadership during crisis situations</li> <li>• Direct negotiation policy and develop negotiation limits</li> <li>• Facilitate innovation and lead managers to manage change</li> <li>• Establish and maintain strategic business partner relationships</li> <li>• Resolve conflicts with stakeholders</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least Diploma in Business Management or any related fields</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 day work week</li> <li>• 8.30am to 6pm / 8.30am to 1pm</li> <li>• Postal code: 387384</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Minimum 8 years of experience in F&amp;B operations with at least 3 years of experience in leading at least a market chain outlets as Operations General Manager or equivalent</li> <li>• Ability to forecast and follow through budgets</li> <li>• Must be self-driven, independent, resourceful and organized</li> <li>• Set vision and lead the team to achieve business results</li> </ul>	
Service Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Perform order taking, cashiering, promote target items, assemble and present orders</li> <li>• Perform cleaning, sweeping, mopping, washing and weekly housekeeping duties</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum 1 year of experience in F&amp;B</li> <li>• At least PSLE, Food &amp; Beverage Certificate or any related fields</li> <li>• Have experiences in Customer Service and Food Preparation</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 day work week</li> <li>• 7am to 3.30pm / 7am to 11am</li> <li>• Postal code: 387384</li> </ul>
Store Manager 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Provide leadership, coaching, consulting to the assigned 1 to 3 stores in delivering excellent service and quality to meet customers' satisfactions. Support superior in contributing positive business results to the area</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum 1 year of experience as a store-in-charge in management of Food and Service Operations</li> <li>• Know simple computer skills in Words and Excel</li> <li>• At least GCE 'O' Level / Professional Certificate in F&amp;B Management</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 day work week</li> <li>• 7am to 4pm / 7am to 11am</li> <li>• Postal code: 387384</li> </ul>

## #10 MR COCONUT

Mr Coconut is a Singapore brand started in 2016 and is fast becoming the leading retailer for coconut food & beverage products with a total of 53 outlets as of now. Mr Coconut's signature coconut shake arise from Malacca, and derive from Thailand, and made in Singapore, bringing a rich mix of Asia heritage. With the strong belief of the diverse healthy benefits from coconut-derived ingredients, Mr Coconut strives to constantly research and produce more variety of fresh and delectable range of food and beverage offerings made from quality coconut's ingredients with nutrient-rich values, for a healthy food and lifestyle choice. With our strong corporate vision and philosophy, Mr Coconut is looking forward to an expansion of operations locally and regionally to make your daily experience more refreshing and healthy.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Contract Service Crew (Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Ensure daily operation activities such as cashiering, product-making, cleaning duties etc. are carried out according to company guidelines</li> <li>• Attend to customers promptly with greetings and smiles Handle customer service-related matters</li> <li>• Keep workplace clean and tidy</li> <li>• Involve in daily opening and closing of outlets</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Team player with and strong sense of ownership</li> <li>• Service-oriented and excellent customer service</li> <li>• Able to work weekends, public holidays on 5 days per week</li> <li>• Independent, multi-tasking and able to work in a fast-paced working environment</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• 30 hours per week</li> <li>• Postal code: 758202</li> </ul>
Flexi Service Crew (Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Ensure daily operation activities such as cashiering, product-making, cleaning duties etc. are carried out according to company guidelines</li> <li>• Attend to customers promptly with greetings and smiles Handle customer service-related matters</li> <li>• Keep workplace clean and tidy</li> <li>• Involve in daily opening and closing of outlets</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Team player with and strong sense of ownership</li> <li>• Service-oriented and excellent customer service</li> <li>• Able to work weekends, public holidays on 3 to 4 days per week</li> <li>• Independent, multi-tasking and able to work in a fast-paced working environment</li> </ul>	<ul style="list-style-type: none"> <li>• 4 day work week</li> <li>• 20 hours per week</li> <li>• Postal code: 758202</li> </ul>
Part Time Cleaner	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Sweeping floors</li> <li>• Mopping</li> <li>• Dusting furniture and surfaces</li> <li>• Emptying trash</li> <li>• Wiping windows and surfaces</li> <li>• Ensuring sanitary and safety measures are adhered to</li> <li>• Handling cleaning equipment</li> <li>• Monitoring and inspecting sanitary standards in assigned areas</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Physically fit, punctuality, responsiveness and friendliness</li> </ul>	<ul style="list-style-type: none"> <li>• 4 day work week</li> <li>• 20 hours per week</li> <li>• Postal code: 758202</li> </ul>
Service Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Ensure daily operation activities such as cashiering, product-making, cleaning duties etc. are carried out according to company guidelines</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• 44 hours per week</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Attend to customers promptly with greetings and smiles</li> <li>Handle customer service-related matters</li> <li>Keep workplace clean and tidy</li> <li>Involve in daily opening and closing of outlets</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Team player with and strong sense of ownership</li> <li>Service-oriented and excellent customer service</li> <li>Able to work weekends, public holidays on 5 days per week</li> <li>Independent, multi-tasking and able to work in a fast-paced working environment</li> </ul>	<ul style="list-style-type: none"> <li>Postal code: 758202</li> </ul>

## #11 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.

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 to succeed. We work hard to bring world-class product and guest experience 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><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>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</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum WSQ Certificate/Nitec in Bread/Culinary and above</li> <li>At least 1 year of proven experience in a similar role</li> <li>Exceptional proven ability of kitchen management</li> <li>Able to work well under pressure in a fast-paced environment</li> <li>Able to work on weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>44 hours per week</li> <li>Morning shift: 7am to 5pm</li> <li>Mid-shift: 1pm to 11pm</li> <li>Night shift: 7pm to 5am</li> <li>Postal code: 543138</li> </ul>
Assistant Store Manager 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>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</li> </ul>	<ul style="list-style-type: none"> <li>44 hours per week</li> <li>Morning shift: 7am to 5pm</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>staff, and maintains quality control, hygiene, health and safety standards, and customer's experience in the outlet</p> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least 3 years of working experience in the restaurant industry is required for this position</li> <li>• Excellent interpersonal skills</li> <li>• Candidate must possess at least a Diploma/ Advanced/ Higher/ Graduate Diploma in any field</li> <li>• Preferably Manager specialized in Food/ Beverage/ Restaurant Service or equivalent</li> </ul>	<ul style="list-style-type: none"> <li>• Mid-shift: 1pm to 11pm</li> <li>• Night shift: 7pm to 5am - only for 24/7 outlets</li> <li>• Multiple locations</li> </ul>
Baker (Day / Overnight)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• The Baker is responsible for making a wide range of breads, pastries, and other baked goods. This includes ensuring all baking equipment and baking area is clean prior to and post-production of any baked items, and ensuring compliance with regulations</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least PSLE, Technical Certificate or any related fields experience</li> <li>• At least 1 to 2 years of experience working in kitchen as baker or/and baking preparation</li> </ul>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> <li>• Morning shift: 7am to 5pm</li> <li>• Mid-shift: 1pm to 11pm</li> <li>• Night shift: 7pm to 5am - only for 24/7 outlets</li> <li>• Postal code: 543138</li> </ul>
Cook	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• 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</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least PSLE, technical certificate or any related fields experience</li> <li>• At least 1 to 2 years of experience working in kitchen as baker or/and baking preparation</li> </ul>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> <li>• Morning shift: 7am to 5pm</li> <li>• Mid-shift: 1pm to 11pm</li> <li>• Night shift: 7pm to 5am - only for 24/7 outlets</li> <li>• Postal code: 543138</li> </ul>
Management Trainee (Bakery / Cake / Culinary / Deli) 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• 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</li> </ul> <p><b>Pre-requisites</b></p>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> <li>• Morning shift: 7am to 5pm</li> <li>• Mid-shift: 1pm to 11pm</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Minimum WSQ Certificate/Nitec in Bread/Culinary and above</li> <li>• At least 1 year of proven experience in a similar role</li> <li>• Exceptional proven ability of kitchen management</li> <li>• Able to work well under pressure in a fast-paced environment</li> <li>• Able to work on weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>• Night shift: 7pm to 5am - only for 24/7 outlets</li> <li>• Postal code: 543138</li> </ul>
Management Trainee (Operations) 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• 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</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Excellent customer service</li> <li>• Good command of spoken English</li> <li>• Minimum GCE "N"/ "O" Level, customer service certificate or any related fields</li> <li>• No experience/ at least 1 year of experience working in customer service or relevant experience in F&amp;B</li> <li>• Pleasant, friendly, cheerful and able to work under pressure and in a high-volume environment</li> </ul>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> <li>• Morning shift: 7am to 5pm</li> <li>• Mid-shift: 1pm to 11pm</li> <li>• Night shift: 7pm to 5am - only for 24/7 outlets</li> <li>• Multiple locations</li> </ul>
Pastry Chef 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• The 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</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least PSLE, technical certificate or any related fields experience</li> <li>• At least 1 to 2 years of experience working in kitchen as baker or/and baking preparation</li> </ul>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> <li>• Morning shift: 7am to 5pm</li> <li>• Mid-shift: 1pm to 11pm</li> <li>• Night shift: 7pm to 5am - only for 24/7 outlets</li> <li>• Postal code: 543138</li> </ul>
Service Crew (Full-Time / Part-Time / Flexi Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Welcome guests in a warm and friendly manner</li> <li>• To provide excellent customer service to guests in a timely and friendly manner, ensuring diners a pleasant dining experience</li> <li>• Upsell promotional items</li> <li>• Ensure that food hygiene and safety standards are maintained and comply</li> <li>• Maintain day-to-day outlet cleanliness</li> </ul>	<ul style="list-style-type: none"> <li>• Morning shift: 7am to 5pm)</li> <li>• Mid-shift: 1pm to 11pm</li> <li>• Night shift: 7pm to 5am</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Execute any other duties as assigned</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Excellent customer service</li> <li>Good command of spoken English</li> <li>Minimum GCE “N”/ “O” Level, customer service certificate or any related fields</li> <li>No experience/ at least 1 year of experience working in customer service or relevant experience in F&amp;B</li> <li>Pleasant, friendly, cheerful and able to work under pressure and in a high-volume environment</li> </ul>	<ul style="list-style-type: none"> <li>- only for 24/7 outlets</li> <li>Multiple locations</li> </ul>
Store Manager 	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>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</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Clear verbal communication skills</li> <li>Organization skills</li> <li>Ability to stand and walk for long periods of time</li> <li>Clear attention to detail</li> <li>Problem-solving skills</li> <li>Knowledge of current food and beverage trends</li> <li>At least 3 to 5 years of working experience in the restaurant industry is required for this position</li> <li>Preferably Manager specialized in Food/ Beverage/ Restaurant Service or equivalent</li> </ul>	<ul style="list-style-type: none"> <li>44 hours per week</li> <li>Morning shift: 7am to 5pm</li> <li>Mid-shift: 1pm to 11pm</li> <li>Night shift: 7pm to 5am - only for 24/7 outlets</li> <li>Multiple locations</li> </ul>

## #12 POPEYES

In 2022 Feisiong Group inked an exclusive Franchise deal to develop and run Popeyed Singapore. This agreement marks Feisiong Group first venture into the fried chicken quick service restaurant industry. Serving delicious and flavourful fried chicken, using only fresh chicken marinated in 12 hours in bold spices, then hand battered and breaded to perfection, we believe in Popeyes ethos, to serve delicious fried chicken to everyone.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Commis Chef (Batter Fryer)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Prep chicken for batter frying according to our Standard Operating Procedures</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Master the art of batter frying our chicken ensuring perfect golden-brown color and crispy texture</li> <li>• Carefully received and pack fried chicken pieces into chiller, maintaining First-In-First-Out (FIFO) practices</li> <li>• Follow all Standard Operating Procedures (SOP)</li> <li>• To ensure safety and consistency</li> <li>• Maintains the highest quality standard for our delicious fried chicken</li> <li>• Uphold strict food hygiene regulations in the kitchen</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• With or without experience</li> <li>• Proactive in learning</li> <li>• Good communication skills</li> <li>• Able to work under pressure</li> <li>• Need to work on weekends, public holidays, shift work</li> <li>• Rotating shift (AM/PM /overnight shift available)</li> </ul>	<ul style="list-style-type: none"> <li>• 44 hours per week</li> <li>• Island wide</li> </ul>
<p>Commis Crew (Kitchen Crew)</p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Ensure chicken and fry station products are prepared and cooked according to Standard Operating Procedures (SOP) to ensure the highest standards</li> <li>• Receive and arrange food ingredients into the Chiller/Freezer/Cold room/Freezer room/Storeroom using FEFO method</li> <li>• Prepare food according to Standard Operating Procedures (SOP), ensuring the highest standards</li> <li>• Ensure best quality of food</li> <li>• Ensure no expired products are present in the kitchen at all times</li> <li>• Ensure tiptop food hygiene standards</li> <li>• Ensure cleanliness of the batter fry station and kitchen area</li> <li>• Ensure that chicken and food are of the best quality to deliver the best guest experience</li> <li>• Adhere to brand operations standards</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• With or without experience are welcome (training will be provided)</li> <li>• Proactive in learning</li> <li>• Good communication skills</li> <li>• Able to work under pressure</li> <li>• Need to work on weekends / public holidays / shift work</li> <li>• Rotating shifts (Restaurant Operating Hours)</li> <li>• AM/PM/overnight shift available</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• 44 hours per week</li> <li>• Island wide</li> </ul>
<p>Guest Experience Crew</p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Packing orders</li> <li>• Ensuring accurate orders is given to customer</li> <li>• Assemble delivery orders</li> <li>• Ensuring cleanliness of counter and lobby area</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• 44 hours per week</li> <li>• Island wide</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Flyer distribution</li> <li>• Explanation of menu to guest</li> <li>• Other ad-hoc duties when needed</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• With or without experience are welcome (training will be provided)</li> <li>• Proactive in learning</li> <li>• Good communication skills</li> <li>• Able to work under pressure</li> <li>• Need to work on weekends / public holidays / shift work</li> <li>• Rotating shifts (Restaurant Operating Hours)</li> <li>• AM/PM/overnight shift available</li> </ul>	
<p>Guest Experience Manager </p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Guest engagement</li> <li>• Self-ordering kiosk management</li> <li>• Guest engagement to gather feedback</li> <li>• Guest service recovery</li> <li>• Flyer distribution</li> <li>• Ensuring cleanliness of lobby area</li> <li>• Explanation of menu to guest</li> <li>• Service duties</li> <li>• Support Cashier at times</li> <li>• Other ad-hoc duties when needed</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• With or without experience</li> <li>• Proactive in learning</li> <li>• Good communication skills</li> <li>• Able to work under pressure</li> <li>• Need to work on weekends, public holidays, shift work</li> <li>• Rotating shift (AM/PM /overnight shift available)</li> <li>• Engage with guest in a friendly, professional way</li> <li>• Service-oriented demeanor</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• 44 hours per week</li> <li>• Island wide</li> </ul>
<p>Restaurant Management Trainee (RMIT) </p>	<p><b>Key Responsibilities</b></p> <p>Operational Leadership and Training:</p> <ul style="list-style-type: none"> <li>• Co-lead operations team to ensure quality assurance and customer satisfaction, completing assigned task, rotating positions to gain comprehensive knowledge of restaurant operations and supervising staff to achieve expected performance and productivity</li> </ul> <p>Financial Management and Compliance:</p> <ul style="list-style-type: none"> <li>• Assist Restaurant Manager in managing restaurant finances and equipment, ensuring compliance with standards, guidelines, and regulatory requirements, while also maintaining records and preparing documents</li> </ul> <p>Team Development and Customer Service:</p> <ul style="list-style-type: none"> <li>• Lead and develop employees to achieve optimal work performance, while also creating a memorable brand</li> </ul>	<ul style="list-style-type: none"> <li>• 5 or 6 day work week</li> <li>• 44 hours per week</li> <li>• Island wide</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>experience for guests through prompt service and quality products, and obtaining and acting on customer feedback</p> <p>Communication and Shift Management:</p> <ul style="list-style-type: none"> <li>Act as a liaison between operations staff and management, coordinating daily operations, cash control, and shift management, including traveling to different outlets as required to support operational needs</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum Diploma or equivalent</li> <li>Good written, verbal and interpersonal skills</li> <li>Good leadership skill organizational and planning abilities</li> <li>Motivated, result oriented and fast learner</li> <li>A positive attitude, and willingness to learn</li> <li>Willingness to work longer than required if needed</li> <li>Ability to engage in physical activities which requires long hours of standing during work shift</li> </ul>	

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## #13 SELECT GROUP

Select Group has been the leading food service provider to people from all walks of life in Singapore for more than 30 years.

The Group manages thousands of dedicated staff trained in all aspects of the food service industry.

With extensive experience in the F&B industry, Select Group has established a substantial brand presence in events catering and institutional catering, as well as Chinese dining, food retail, fast food and themed food courts in Singapore.

To increase its variety of offerings, Select Group has ventured into ready-to-eat- meal production. Expanding our operations beyond the shores of Singapore, Select Group currently have presence in Malaysia and Indonesia.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Restaurant Manager 	<p><b>Key Responsibilities</b></p> <p>Business Operations:</p> <ul style="list-style-type: none"> <li>Assist the Restaurant Manager in daily operations to deliver quality food, service and ambience to our guests</li> <li>Ensure that standard operating procedures are maintained consistently, including service recovery, restaurant task cycle and cost control</li> <li>Take ownership of outlet sales, food quality and guest experience</li> <li>Uphold safety, hygiene and cleanliness as required by NEA/SFA regulations and company requirements</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>8 hours per day</li> <li>Postal code: 519599</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Responsible for manpower scheduling, administrative matters, performance management and inventory control where necessary</li> </ul> <p>People Management:</p> <ul style="list-style-type: none"> <li>• In-charge of recruitment, selection and training of new hires</li> <li>• Monitor and manage the staff performance including punctuality, customer service and food quality</li> <li>• In-charge of overall supervision of the outlet</li> <li>• Facilitate innovation and lead staff to implement change</li> </ul> <p>Customer Service:</p> <ul style="list-style-type: none"> <li>• Manage an efficient team of service staff by coach, training, and supervising staff to operate stations and deliver a great customer experience</li> <li>• Ensure and maintain service quality and professional etiquette</li> <li>• Customer feedback management</li> </ul> <p>Adhering to Quality and Standards:</p> <ul style="list-style-type: none"> <li>• Examine food and beverage preparation</li> <li>• Ensure quality control for food and service</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Food hygiene</li> <li>• Customer service</li> <li>• Passion for service</li> <li>• Good communication skills</li> <li>• Able to work shifts</li> <li>• Able to work on weekends and public holidays</li> </ul>	
Crew Member	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Undertake day-to-day restaurant operational tasks</li> <li>• Create high standards of customer experience, be attentive towards the customers and their queries</li> <li>• Handle front-of-house duties such as taking orders, cashiering, serving food and drinks</li> <li>• Handle back-of-house duties such as food preparation in kitchen</li> <li>• Daily housekeeping in dining and kitchen areas, food waste disposal</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Food hygiene</li> <li>• Customer service</li> <li>• Passion for service</li> <li>• Good communication skills</li> <li>• Able to work shifts</li> <li>• Able to work on weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• 8 hours per day</li> <li>• Postal code: 519599</li> </ul>
Crew Member (Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Undertake day-to-day restaurant operational tasks</li> <li>• Create high standards of customer experience, be attentive towards the customers and their queries</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• Not more than 35</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Handle front-of-house duties such as taking orders, cashiering, serving food and drinks</li> <li>• Handle back-of-house duties such as food preparation in kitchen</li> <li>• Daily housekeeping in dining and kitchen areas, food waste disposal</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Food hygiene</li> <li>• Customer service</li> <li>• Passion for service</li> <li>• Good communication skills</li> <li>• Able to work shifts</li> <li>• Able to work on weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>• hours per week</li> <li>• Postal code: 519599</li> </ul>
Crew Trainer	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Undertake day-to-day restaurant operational tasks</li> <li>• Create high standards of customer experience, be attentive towards the customers and their queries</li> <li>• Handle front-of-house duties such as taking orders, cashiering, serving food and drinks</li> <li>• Handle back-of-house duties such as food preparation in kitchen</li> <li>• Daily housekeeping in dining and kitchen areas, food waste disposal</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Food hygiene</li> <li>• Customer service</li> <li>• Passion for service</li> <li>• Good communication skills</li> <li>• Able to work shifts</li> <li>• Able to work on weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• 8 hours per day</li> <li>• Postal code: 519599</li> </ul>
Restaurant Manager 	<p><b>Key Responsibilities</b></p> <p>Business Operations:</p> <ul style="list-style-type: none"> <li>• Manage daily operations, ensuring seamless service and efficient workflow</li> <li>• Monitor income and expenses, analyze financial performance, and implement strategies for improvement</li> <li>• Manage inventory, including ordering, stock control, and minimizing waste</li> <li>• Manage equipment maintenance and ensure proper functionality</li> <li>• Prepare and submit timely reports (daily, weekly, monthly) on sales, food cost, labor cost, and other key performance indicators</li> </ul> <p>Customer Service:</p> <ul style="list-style-type: none"> <li>• Cultivate a customer-centric environment, prioritizing exceptional service and guest satisfaction</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• 8 hours per day</li> <li>• Postal code: 519599</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Proactively address customer feedback and resolve any issues promptly and professionally</li> <li>• Ensure consistent service quality and adherence to established etiquette standards</li> </ul> <p>People Management:</p> <ul style="list-style-type: none"> <li>• Lead, motivate, and develop a high-performing team</li> <li>• Manage the recruitment, training, and performance evaluation of staff</li> <li>• Foster a positive and collaborative work environment</li> <li>• Ensure all employees adhere to company policies, quality standards, and F&amp;B hygiene regulations</li> <li>• Drive team initiatives and implement changes effectively</li> </ul> <p>Adhering to Quality and Standards:</p> <ul style="list-style-type: none"> <li>• Ensure strict compliance with all F&amp;B hygiene policies, procedures, and health and safety regulations</li> <li>• Conduct regular inspections of the kitchen and service areas</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Food hygiene</li> <li>• Customer service</li> <li>• Passion for service</li> <li>• Good communication skills</li> <li>• Able to work shifts</li> <li>• Able to work on weekends and public holidays</li> </ul>	
Shift Leader	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Undertake day-to-day restaurant operational tasks</li> <li>• Create high standards of customer experience, be attentive towards the customers and their queries</li> <li>• Handle front-of-house duties such as taking orders, cashiering, serving food and drinks</li> <li>• Handle back-of-house duties such as food preparation in kitchen</li> <li>• Daily housekeeping in dining and kitchen areas, food waste disposal</li> <li>• Ensures that the team complete their assigned tasks and responsibilities efficiently</li> <li>• Demonstrates and enforces proper procedures and standards for team members to follow</li> <li>• Ensures team members adhere to punctuality and attendance requirements for their shifts</li> <li>• Performs other duties as assigned to support restaurant operations</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Food hygiene</li> <li>• Customer service</li> <li>• Passion for service</li> <li>• Good communication skills</li> <li>• Able to work shifts</li> </ul>	<ul style="list-style-type: none"> <li>• 6 day work week</li> <li>• 8 hours per day</li> <li>• Postal code: 519599</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Able to work on weekends and public holidays</li> </ul>	
Shift Leader (Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Undertake day-to-day restaurant operational tasks</li> <li>Create high standards of customer experience, be attentive towards the customers and their queries</li> <li>Handle front-of-house duties such as taking orders, cashiering, serving food and drinks</li> <li>Handle back-of-house duties such as food preparation in kitchen</li> <li>Daily housekeeping in dining and kitchen areas, food waste disposal</li> <li>Ensures that the team complete their assigned tasks and responsibilities efficiently</li> <li>Demonstrates and enforces proper procedures and standards for team members to follow</li> <li>Ensures team members adhere to punctuality and attendance requirements for their shifts</li> <li>Performs other duties as assigned to support restaurant operations</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Food hygiene</li> <li>Customer service</li> <li>Passion for service</li> <li>Good communication skills</li> <li>Able to work shifts</li> <li>Able to work on weekends and public holidays</li> </ul>	<ul style="list-style-type: none"> <li>6 day work week</li> <li>Not more than 35 hours per week</li> <li>Postal code: 519599</li> </ul>

## #14 WOK HEY

Our doors are always open just as how our woks are always hot. As a brand that exudes fun, energy and honesty, we strive to be always approachable and we want to leave a deep impression of familiarity, belonging and consistency wherever we go, especially so in this fast-evolving world.

We are an equal-opportunity company that celebrates people-centricity, development and diversity. We believe that anyone with the right aptitude and attitude deserves a chance and we want to grow people alongside the growth of the brand.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Chef	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Stir fry dishes according to the company's standards</li> <li>Prepare food at the backend for stir frying</li> <li>Top up salad bar counter with prepared food</li> <li>Ensure that all food and sauce portions are according to company's standards</li> <li>Ensure that kiosk area is clean and hygienic</li> </ul>	<ul style="list-style-type: none"> <li>5 day work week</li> <li>Rotating shifts based on below:</li> <li>9am to 8.30pm</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Stir fry experience</li> <li>• Able to stand for long hours</li> <li>• Open to work in open concept kitchen</li> </ul>	<ul style="list-style-type: none"> <li>• 9.30am to 9pm</li> <li>• 10am to 9.30pm</li> <li>• 10.30am to 10pm</li> <li>• Island wide</li> </ul>
<p>Management Trainee </p>	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Assist Outlet Manager to manage outlet operations</li> <li>• Order and manage inventory from suppliers</li> <li>• Ensure good customer service in accordance with company's standards</li> <li>• Oversee maintenance requirements of kitchen equipment and store build</li> <li>• Stir fry dishes according to company's standards</li> <li>• Prepare food at the backend for stir frying</li> <li>• Ensure that all food and sauce portions are according to company's standards</li> <li>• Ensure that kiosk area is clean and hygienic</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Stir fry experience</li> <li>• Able to stand for long hours</li> <li>• Open to work in open concept kitchen</li> </ul>	<ul style="list-style-type: none"> <li>• 5 day work week</li> <li>• Rotating shifts based on below:</li> <li>• 9am to 8.30pm</li> <li>• 9.30am to 9pm</li> <li>• 10am to 9.30pm</li> <li>• 10.30am to 10pm</li> <li>• Island wide</li> </ul>

## e2i SERVICES

Services provided	Details
<p>1-to-1 Career Coaching</p>	<p>Our career coaches can offer you invaluable assistance such as:</p> <ul style="list-style-type: none"> <li>• Uncovering your career interests and goals</li> <li>• Assessing your current employability gaps</li> <li>• Expanding your job search resources and knowledge of the job market</li> <li>• Recommending relevant workshops to boost your skills and employability</li> <li>• Providing personalised job matching services</li> <li>• Offering support and building your confidence to advance in your career journey</li> </ul>
<p>1-to-1 Resume consultation</p>	<p>Our career coaches can offer you invaluable assistance such as:</p> <ul style="list-style-type: none"> <li>• Customizing your resume by highlighting your Unique Selling Points (USPs) targeted at the role that you wish to apply for</li> <li>• Learning how to leverage on our resume builder platform to customize your resume</li> </ul>

## 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):

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

## NTUC Job Security Council's Telegram Channels

Be alerted daily on the latest job vacancies from hiring companies

- Subscribe to **PMET Jobs-Alert**  
(e.g. Analyst, Engineers, Executives, Technicians, etc.)  
<https://bit.ly/jsc-ja-pmet>



- Subscribe to **Non-PMET Jobs-Alert**  
(e.g. Temporary, Part Time Jobs, Operators, Packer Roles, etc.)  
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