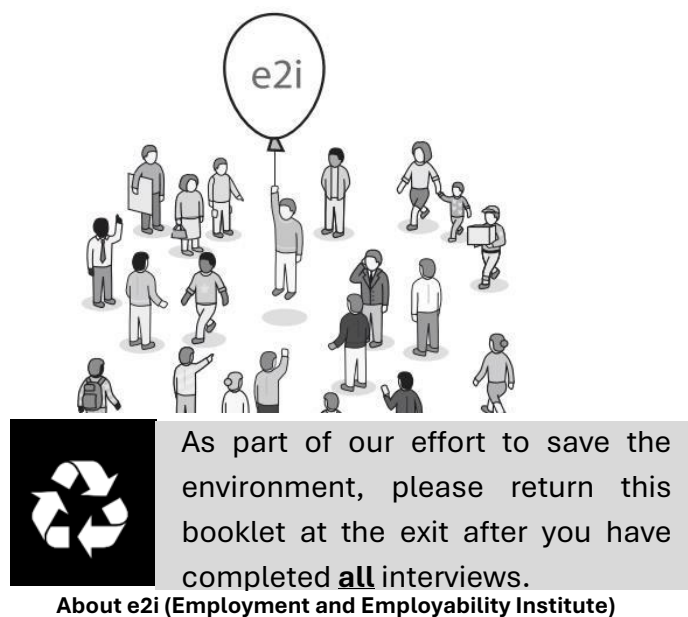


# e2i Jobs & Skills Discovery @ Our Tampines Hub – Where Careers Spark Joy

## [4 October 2024

## 10am to 7pm]

### JOB LISTING BOOKLET



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)

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## #1 Al Futtaim Group (Zara & Marks & Spencer)

Al Futtaim Group is ready to push boundaries to lead the retail industry into a greener, speedier, more inspiring digital era. If you have a strong enthusiasm for the retail sector, enjoy engaging with customers and establishing connections, possess an outgoing personality, and are driven and motivated, join us today!

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Café Associate	<p><b>Key Responsibilities</b> Marks &amp; Spencer</p> <ul style="list-style-type: none"> <li>• Deliver food presentation and ensure required food standards are met.</li> <li>• Maintain aspirational hospitality and fresh counter standards throughout trading for both customers and colleagues.</li> <li>• Ensure great food and drink is served safely to every customer, following M&amp;S product specification.</li> <li>• Minimize wastages and work in an efficient and productive manner.</li> <li>• Ensure stock accuracy and on shelf availability by identifying gaps and produce accordingly.</li> <li>• Ensure communication is timely for example: changes in sale trends, quality issues and customer feedback/requirement.</li> <li>• Maintain safe and legal work environment for customers and colleagues by following organization TSL requirement and M&amp;S Global Minimum Standard.</li> <li>• Mandatory daily recording of food safety due diligence checklists.</li> <li>• Any other ad hoc duties given.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Possess a pleasant and cheerful disposition.</li> <li>• Be able to work on rotating shifts, weekends and public holidays.</li> <li>• Maintain a positive attitude and focus on customer satisfaction in a fast-paced environment.</li> <li>• Attention to detail, especially when performing quality inspections on ingredients and products.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• Rotating Shifts: <b>A</b> - 7/9am to 4pm <b>B</b> - 10am to 10pm <b>C</b> - 2pm to 10pm</li> <li>• Multiple locations</li> </ul>
Sales Associate (Clothing)	<p><b>Key Responsibilities</b> Marks &amp; Spencer</p> <ul style="list-style-type: none"> <li>• Provide excellent customer service.</li> <li>• Achieve standards set on sales floor; incl. till (handling of cash and credit cards), service zones, etc.</li> <li>• Manage departmental stocks and products availability to facilitate layout planning.</li> <li>• Accurate stock movement and replenishment (e.g. delivery check, stock transfer).</li> <li>• Cashiering duties and handling customers' return items.</li> <li>• Contribute positively to achieving sales target.</li> <li>• Fitting room duties, helping customers find the right sizing, styling and general servicing.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• Rotating Shifts: <b>A</b> - 7/9am to 4pm <b>B</b> - 10am to 10pm <b>C</b> - 2pm to 10pm</li> <li>• Multiple locations</li> </ul>

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<b>Pre-requisites</b> <ul style="list-style-type: none"> <li>• Must be able to work on rotating shifts, weekends and public holidays. Retail hours.</li> <li>• Highly motivated with good insight of customer service with or without working experience.</li> <li>• Excellent communication skills and outgoing personality.</li> <li>• Service oriented with high enthusiasm to serve.</li> </ul>	
Sales Associate (Food)	<b>Key Responsibilities</b> Marks & Spencer <ul style="list-style-type: none"> <li>• Provide excellent customer service.</li> <li>• Achieve standards set on sales floor; incl. till (handling of cash and credit cards), service zones, etc.</li> <li>• Manage departmental stocks and products availability to facilitate layout planning.</li> <li>• Accurate stock movement and replenishment (e.g. delivery check, stock transfer).</li> <li>• Cashiering duties and handling customers' return items.</li> <li>• Contribute positively to achieving sales target.</li> <li>• Required to lift loads of up to 15kg and helping customer with product information.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>• Must be able to work on rotating shifts, weekends and public holidays. Retail hours.</li> <li>• Highly motivated with good insight of customer service with or without working experience.</li> <li>• Excellent communication skills and outgoing personality.</li> <li>• Service oriented with high enthusiasm to serve.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• Rotating Shifts:  <b>A</b> - 7/9am to 4pm  <b>B</b> - 10am to 10pm  <b>C</b> - 2pm to 10pm</li> <li>• Multiple locations</li> </ul>
Sales Associate Casual	<b>Key Responsibilities</b> ZARA <ul style="list-style-type: none"> <li>• Be the company's frontline ambassador to uphold company's branding and image.</li> <li>• Provide welcoming customer service and assist customers to enjoy their shopping experience.</li> <li>• Support with retail operations, stock replenishment, inventory management and housekeeping.</li> <li>• Ensure merchandise and displays are neatly arranged.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>• Must be able to work on rotating shifts, weekends and public holidays. Retail hours.</li> <li>• Highly motivated with good insight of customer service.</li> <li>• Excellent communication skills and outgoing personality.</li> <li>• Service oriented with high enthusiasm to serve.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• Rotating Shifts:  Morning/Afternoon/Evening</li> <li>• Multiple locations</li> </ul>
Sales Associate Cum Cashier	<b>Key Responsibilities</b> ZARA <ul style="list-style-type: none"> <li>• Be the company's frontline ambassador to uphold company's branding and image.</li> <li>• Provide welcoming customer service and assist customers to enjoy their shopping experience.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• Rotating Shifts:  Morning/Afternoon/Evening</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Support with retail operations, stock replenishment, inventory management and housekeeping.</li> <li>Ensure merchandise and displays are neatly arranged.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Must be able to work on rotating shifts, weekends and public holidays. Retail hours.</li> <li>Highly motivated with good insight of customer service.</li> <li>Excellent communication skills and outgoing personality.</li> <li>Service oriented with high enthusiasm to serve.</li> </ul>	<ul style="list-style-type: none"> <li>Multiple locations</li> </ul>
Visual Commercial Merchandiser	<b>Key Responsibilities</b> <b>ZARA</b> <ul style="list-style-type: none"> <li>Gather feedback from Commercials and Store Managers on the week's proposals and make improvements.</li> <li>Support the Commercial Manager to identify and action creative and visual ideas for the store.</li> <li>Be in charge of planning the commercial and visual activity of the store in a daily/weekly and seasonal manner.</li> <li>Work closely with the Operation Team to ensure that the best RFID practice is in place at all times.</li> <li>Control product levels in stores and communicate with the Commercial Manager.</li> <li>Support customer service with product, knowledge and awareness or new arrivals and best sellers.</li> <li>Provide support to the other store functions when needed.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Must be able to work on rotating shifts, weekends and public holidays. Retail hours.</li> <li>Highly motivated with good insight of customer service.</li> <li>Excellent communication skills and outgoing personality.</li> <li>Service oriented with high enthusiasm to serve.</li> <li>Be customer-focused and technology savvy.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>Rotating Shifts: Morning/Afternoon/Evening</li> <li>Multiple locations</li> </ul>



## #2 Beauty One International

Beauty One International Pte Ltd is an established Group of Companies with presence in Singapore and Malaysia. We are the market leader in the beauty and grooming retail industry, managing 7 distinguished brands; Yun Nam Hair Care, London Weight Management, New York Skin Solutions, Dorra Slimming, Shakura Pigmentation Beauty, Jonsson Protein Healthy Hair Growth and Victoria Facelift.

We are continually expanding and to support this expansion plan, we are seeking new talents who are ready to take on new challenges in their career and embark on a journey of growth with us. We are committed to develop our talents by providing them opportunities for career advancement with competitive benefits.

Click Here for Table of Content

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Beauty Consultant (Shakura Pigmentation Beauty Pte Ltd) (New York Skin Solutions Pte Ltd)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Provide consultations and execute facial treatments for customers.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Singaporean</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Beauty Therapist (Shakura Pigmentation Beauty Pte Ltd) (New York Skin Solutions Pte Ltd)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Execute facial treatments for customers.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Singaporean</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Beauty Trainees (Shakura Pigmentation Beauty Pte Ltd) (Victoria Facelift Pte Ltd)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Execute treatments for customers.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Singaporean</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Customer Service Consultant (London Weight Management Pte Ltd) (Dorra Slimming Pte Ltd)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Telemarketing</li> <li>Cashiering</li> <li>Stock count</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Singaporean</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Hair Assistant (Yun Nam Hair Care Pte Ltd) (Jonsson Protein Healthy Hair Growth Pte Ltd)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Provide hair styling and treatments for customers.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Singaporean</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Hair Consultant (Yun Nam Hair Care Pte Ltd) (Jonsson Protein Healthy Hair Growth Pte Ltd)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Provide consultations and execute hair treatments for customers.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Singaporean</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Nutritionist (London Weight Management Pte Ltd) (Dorra Slimming Pte Ltd)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Provide consultation to customers.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Singaporean</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>
Slimming Consultant (London Weight Management Pte Ltd) (Dorra Slimming Pte Ltd)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Provide consultations and execute slimming treatments for customers.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Singaporean</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>11am to 9pm</li> <li>Multiple locations</li> </ul>

### #3 Don Don Donki

Don Quijote is a famous Japanese discount retail chain famously known as “Donki” with over 740 stores globally. Don Quijote Group is rapidly expanding in Southeast Asia known as DON DON DONKI. Our employees can look forward to an exciting career where they can contribute to the success of our expansion success while learning and growing together with us.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Cashier	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Responsible in handling cash and credit card transactions with customers using automated cash registers.</li> <li>Scan goods and collect payments.</li> <li>Maintain order and support while guiding customers to use Self-Check-Out machines.</li> <li>Issue receipts, refunds, discounts, etc.</li> <li>Maintain clean and tidy checkout areas.</li> <li>Provide good customer service.</li> <li>Perform any other ad hoc duties as assigned.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a cashier or retail role is preferred.</li> <li>Familiarity with operating automated cash registers and Self-Check-Out machines is an advantage.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>Roster: 8am to 12.30am (based on operational needs and requirements)</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Cashier (Part-Time)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Responsible in handling cash and credit card transactions with customers using automated cash registers.</li> <li>Scan goods and collect payments.</li> <li>Maintain order and support while guiding customers to use Self-Check-Out machines.</li> <li>Issue receipts, refunds, discounts, etc.</li> <li>Maintain clean and tidy checkout areas.</li> <li>Provide good customer service.</li> <li>Perform any other ad hoc duties as assigned.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a cashier or retail role is preferred.</li> <li>Familiarity with operating automated cash registers and Self-Check-Out machines is an advantage.</li> </ul>	<ul style="list-style-type: none"> <li>Minimum 2 days a week</li> <li>Roster: 8am to 12.30am (based on operational needs and requirements)</li> <li>15 hours per week (minimum 6 hours per shift)</li> <li>Multiple locations</li> </ul>
Chief Cashier	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Plan and prepare the schedules for Cashiers.</li> <li>Training of new Cashiers.</li> <li>Responsible for cash management within the store.</li> <li>Ensure all checkout areas are clean and tidy.</li> <li>Handle cash transactions with customers using cash registers.</li> <li>Scan goods and collect payments.</li> <li>Issue receipts, refunds, discounts, etc.</li> <li>Provide good customer service, manage customer service level within Cashiers and store.</li> <li>Perform any other ad hoc duties as assigned.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a supervisory position in Cashier or retail role is preferred.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>Roster: 8am to 12.30am (based on operational needs and requirements)</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>
Cook	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Assist in food preparation and cooking of Japanese cuisines according to Company's standards.</li> <li>Ensure and upkeep the freshness and quality of food items.</li> <li>Maintain the cleanliness and hygiene of food preparation areas, cooking surface and utensils used through good sanitation and organization skills.</li> <li>Understand and comply with the mandatory hygiene standards and requirements.</li> <li>Perform any other duties as assigned by the Sous Chef.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Experience in an F&amp;B kitchen role with similar setting (Japanese cuisine) preferred.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>7.30am to 5.30pm / 8am to 6pm (based on operational needs and requirements)</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>
Cook (Part-Time)	<b>Key Responsibilities</b>	<ul style="list-style-type: none"> <li>Minimum 2 days a week</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Assist in food preparation and cooking of Japanese cuisines according to Company's standards.</li> <li>Ensure and upkeep the freshness and quality of food items.</li> <li>Maintain the cleanliness and hygiene of food preparation areas, cooking surface and utensils used through good sanitation and organization skills.</li> <li>Understand and comply with the mandatory hygiene standards and requirements.</li> <li>Perform any other duties as assigned by the Sous Chef.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Experience in an F&amp;B kitchen role with similar setting (Japanese cuisine) preferred.</li> </ul>	<ul style="list-style-type: none"> <li>7.30am to 5.30pm / 8am to 6pm (based on operational needs and requirements)</li> <li>15 hours per week (minimum 6 hours per shift)</li> <li>Multiple locations</li> </ul>
Department Manager	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Conduct merchandising for your product category according to the company's standards and guidelines.</li> <li>Develop and maintain creative store layout and product merchandising.</li> <li>Maintain up to date knowledge with key product developments and market trends to execute sales forecasting, manage inventory turnover and develop strategies to achieve divisional goals.</li> <li>Achieve company and department goals/KPIs and strive to attain the best possible results.</li> <li>Proactively support any promotional activity within the store and contribute to an effective working environment.</li> <li>Ensure team members are in compliance with established store policies and procedures.</li> <li>Be a role model by setting good examples to team members.</li> <li>Develop and motivate your team to attain customer service excellence and sales performance.</li> <li>Conduct interviews and appraise candidates objectively and fairly.</li> <li>Continuously review store processes and identify ways to enable more efficient operations in the store.</li> <li>Perform any ad hoc duties as assigned by reporting Managers.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a supervisory or managerial position, in retail role preferred.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>Roster: 7.30am to 12.30am (based on operational needs and requirements)</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>
Kitchen Helper	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Preparation of ingredients.</li> <li>Packing of food.</li> <li>Compliance to the SOP and Basic Food Hygiene standard.</li> <li>Maintain the cleanliness of the kitchen and work areas.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>7.30am to 5.30pm / 8am to 6pm</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in an F&amp;B kitchen role is preferred.</li> </ul>	(based on operational needs and requirements) <ul style="list-style-type: none"> <li>44 hours per week</li> <li>Multiple locations</li> </ul>
Kitchen Helper (Part-Time)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Preparation of ingredients.</li> <li>Packing of food.</li> <li>Compliance to the SOP and Basic Food Hygiene standard.</li> <li>Maintain the cleanliness of the kitchen and work areas.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in an F&amp;B Kitchen role is preferred.</li> </ul>	<ul style="list-style-type: none"> <li>Minimum 2 days a week</li> <li>7.30am to 5.30pm / 8am to 6pm (based on operational needs and requirements)</li> <li>15 hours per week (minimum 6 hours per shift)</li> <li>Multiple locations</li> </ul>
Retail Supervisor	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Inventory management through the display of products, merchandising, stock taking, housekeeping, replenishing, and updating of sales display area.</li> <li>Supervise Sales Associates directly to ensure they are in compliance with store policies and procedures.</li> <li>Maintain a high level of customer service standard.</li> <li>Proactively support any promotional activity within the store.</li> <li>Any other ad hoc duties assigned by the Department Manager.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a supervisory position in retail role is preferred.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>Roster: 8am to 12.30am (based on operational needs and requirements)</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>
Sales Associates	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Responsible for the stocking and maintenance of the assigned products shelved in the store.</li> <li>Provide good customer service to enhance customers' experience.</li> <li>Perform quality check on the products.</li> <li>Assist in repackaging of products when required.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>Roster: 8am to 12.30am (based on operational needs and requirements)</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Cashiering duties, handling of cash and credit cards.</li> <li>Perform any other ad hoc duties as assigned.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a retail role is preferred.</li> <li>Familiarity with operating automated cash registers and Self-Check-Out machines is an advantage.</li> </ul>	<ul style="list-style-type: none"> <li>requirement s)</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>
Sales Associates (Part-Time)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Responsible for the stocking and maintenance of the assigned products shelved in the store.</li> <li>Provide good customer service to enhance customers' experience.</li> <li>Perform quality check on the products.</li> <li>Assist in repackaging of products when required.</li> <li>Cashiering duties, handling of cash and credit cards.</li> <li>Perform any other ad hoc duties as assigned.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a retail role is preferred.</li> <li>Familiarity with operating automated cash registers and Self-Check-Out machines is an advantage.</li> </ul>	<ul style="list-style-type: none"> <li>Minimum 2 days a week</li> <li>Roster: 8am to 12.30am (based on operational needs and requirement s)</li> <li>15 hours per week (minimum 6 hours per shift)</li> <li>Multiple locations</li> </ul>
Service Crew (E-Commerce)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Check on product availability and quality.</li> <li>Assist in picking and packing of products based on customer's order.</li> <li>Perform cashier duties to key in the online transactions.</li> <li>Provide good customer services.</li> <li>Maintain cleanliness and the hygiene of the work areas.</li> <li>Perform any other duties as assigned by the Manager.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a retail role or e-commerce is preferred.</li> <li>Familiarity with operating automated cash registers and Self-Check-Out machines is an advantage.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8am to 9pm (based on operational needs and requirement s)</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>
Service Crew (E-Commerce) (Part-Time)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Check on product availability and quality.</li> <li>Assist in picking and packing of products based on customer's order.</li> <li>Perform cashier duties to key in the online transactions.</li> <li>Provide good customer services.</li> <li>Maintain cleanliness and the hygiene of the work areas.</li> <li>Perform any other duties as assigned by the Manager.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Prior experience in a retail role or e-commerce is preferred.</li> <li>Familiarity with operating automated cash registers and Self-Check-Out machines is an advantage.</li> </ul>	<ul style="list-style-type: none"> <li>Minimum 2 days a week</li> <li>8am to 9pm (based on operational needs and requirement s)</li> <li>15 hours per week (minimum 6 hours per shift)</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
		<ul style="list-style-type: none"> <li>Multiple locations</li> </ul>
Sushi Chef	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Directly supervise the team to ensure they are in compliance with established store policies and procedures in the sushi and seafood department.</li> <li>Lead, develop and motivate a team of staff to attain a high level of food quality.</li> <li>Prepare Japanese food items and sides in accordance to set standards.</li> <li>Knowledgeable and comply with the Company's standards on food portioning, cooking methods, quality standards, kitchen recipes, policies and procedures.</li> <li>Oversee the maintenance of the kitchen, cooking areas, sushi counters, kitchen equipment and food storage areas clean, sanitized and organized.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Experience in an F&amp;B Kitchen role with similar setting (Sushi and Sashimi).</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>7.30am to 5.30pm / 8am to 6pm (based on operational needs and requirements)</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>

## #4 Elush

### APPLE PREMIUM RESELLER

iStudio is Singapore's largest Apple Premium Reseller, bringing a boutique Apple Experience closer to you. iStudio opened its inaugural boutique at Terminal 3 of Singapore Changi Airport in 2007; being one of the first Apple Premium Resellers located in a Duty Free Departure/Transit Hall. iStudio is proudly Singapore's first and only Apple Premium Reseller to offer tax-free purchases for patrons departing from the Singapore Changi Airport, also available on iShopChangi. In 2016, they launched their eCommerce, istudiosg.com, reaching out to larger audiences in Singapore and beyond, offering a wide variety of exclusive online promotions only at iStudio.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Accounts Executive	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Office</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
Assistant Store Manager	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Retail sales</li> </ul> <p><b>Pre-requisites</b></p>	<ul style="list-style-type: none"> <li>5 days a week</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
Assistant Supervisor	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Retail sales</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
Ecommerce	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Office</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
HR Executive	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Office</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
IT Executive	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Office</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
Procurement Executive	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Office</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
Retail Associate	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Retail sales</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Entry level</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
Store Manager	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Retail sales</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> </ul>



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>
Supervisor	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Retail sales</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Diploma and above</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 238875</li> </ul>

## #5 EN Group

‘EN’ emulates a celebration for life, a gathering place and fare, all in perfect harmony.

As a leading Japanese restaurant chain, we strive to provide a gastronomical experience with good food, drinks and Service with a personal touch, while incorporating a space with an intricate design concept, a relaxed atmosphere and music that will bring your senses to a whole new level.

Acting as a platform for people to bond and build friendships, through their passion for gourmet food and a high quality lifestyle.

Through our efforts, we aim to share with the world our ideal, dedication and zest for the food and culture of Japan and Okinawa.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Chef / Outlet Chef	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Oversee general day-to-day management and operational of the restaurant business.</li> <li>Always ensure kitchen team members are following kitchen SOP manual.</li> <li>Follow-up with new team members' On Job Training (OJT) progress.</li> <li>Assist Outlet Manager for new team members recruitment and training.</li> <li>Ensure high food quality especially taste, temperature and presentation to deliver excellent dining experience to all customers.</li> <li>Ensure kitchen stock keep fresh and follow FEFO (first expired first out) standard.</li> <li>Manage all kitchen stock for daily operation, and outlet food cost control.</li> <li>Assist on month-end stock take.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>10am to 10pm</li> <li>Multiple locations</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Ensure kitchen cleanliness, and always keep the kitchen in excellent hygiene standards.</li> <li>Ensure kitchen housekeeping is carry on as scheduled.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum 5 years working experience in Kitchen.</li> <li>Working hours: 10am to 10pm (2 hours break), fixed OT applied.</li> <li>8 off days per month.</li> </ul>	
Cook / Senior Cook	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Preparation of basic items - the cooking of rice, cutting of cabbages and preparation of ingredients.</li> <li>Ensure kitchen cleanliness, and always keep the kitchen in excellent hygiene standards.</li> <li>Ensure kitchen stock keep fresh and follow FEFO (first expired first out) standard.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum 1 year working experience in Kitchen.</li> <li>Working hours: 10am to 10pm (2 hours break), fixed OT applied.</li> <li>Fresh graduates with no kitchen experience is welcome too.</li> <li>8 off days per month.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>10am to 10pm</li> <li>Multiple locations</li> </ul>
Kitchen In Charge	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Always ensure kitchen team members are following kitchen SOP manual.</li> <li>Follow-up with new team members' On Job Training (OJT) progress.</li> <li>Ensure high food quality especially taste, temperature and presentation to deliver excellent dining experience to all customers.</li> <li>Ensure kitchen stock keep fresh and follow FEFO (first expired first out) standard.</li> <li>Manage all kitchen stock for daily operation, and outlet food cost control.</li> <li>Assist on month-end stock take.</li> <li>Ensure kitchen cleanliness, and always keep the kitchen in excellent hygiene standards.</li> <li>Ensure kitchen housekeeping is carry on as scheduled.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum 3 years working experience in Kitchen.</li> <li>Working hours: 10am to 10pm (2 hours break), fixed OT applied.</li> <li>8 off days per month.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>10am to 10pm</li> <li>Multiple locations</li> </ul>
Outlet Manager / Assistant Manager	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Oversee general day-to-day management and operational of the restaurant business.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Responsible for outlet sales target and KPIs include overall cost, i.e. food cost and labour cost.</li> <li>Enhance the leadership and performance excellence of the team members by training, motivating, assessing, and being a role model for all team members to provide customers with high quality of service.</li> <li>Respond to the customer or team members comments and feedback professionally.</li> <li>Report, discuss and consult with Area Manager on the comments and feedback.</li> <li>Ensure sufficient stock for daily operation; stocks and ingredients keep fresh and follow FEFO (first expired first out) system.</li> <li>Responsible and ensure outlet safety, cleanliness, hygiene and keeping in high standards.</li> <li>Ensure respective section in outlet follow SOP manual and execute accordingly.</li> <li>Responsible for outlet workforce arrangement, scheduling and reporting shortage or excess of the workforce to Area Manager regularly.</li> <li>Good knowledge about all menu, able to explain clearly to team members during training.</li> <li>Manage outlet recruitment and training.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum 5 years working experience in F&amp;B Restaurant Services.</li> <li>Working hours: 10am to 10pm (2 hours break).</li> <li>8 off days per month.</li> </ul>	<ul style="list-style-type: none"> <li>10am to 10pm</li> <li>Multiple locations</li> </ul>
Service Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Always provide a high quality of service and deliver excellent dining experience to all customers.</li> <li>Serve foods and drinks as quickly as possible, ensure all dishes in right presentation, temperature and portion.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>No experience required.</li> <li>Working hours: 10am to 10pm (2 hours break).</li> <li>8 off days per month.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>10am to 10pm</li> <li>Multiple locations</li> </ul>
Supervisor	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Always provide a high quality of service and deliver excellent dining experience to all customers.</li> <li>Always ensure team members are following service manual.</li> <li>Follow up with new team members' progress.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum 2 years working experience as Service in F&amp;B.</li> <li>Working hours: 10am to 10pm (2 hours break), fixed OT applied.</li> <li>8 off days per month.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>10am to 10pm</li> <li>Multiple locations</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location

## #6 Eu Yan Sang

Eu Yan Sang aims to be a leading and trusted integrative health and wellness company with a unique heritage in Chinese Medicine. Founded since 1879, we are recognised as one of the largest Chinese Medicine groups in Asia, with unrivalled reputation as the leader in the industry.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Retail Assistant	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>• Provide customer service in-stores.</li> <li>• Encourage customer to try new products and take up membership.</li> <li>• Work together with the team to achieve outlet sales targets.</li> <li>• Recommend suitable products according to customer's needs.</li> <li>• Handle customers' feedback or complaints with care.</li> <li>• Maintain store cleanliness and replenishment of products on display.</li> <li>• Ensure outlet has adequate stock level and raise order to restock or highlight stock shrinkage.</li> <li>• Handle POS system and cashiering activities.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>• Primary/Secondary School/'O' Level in any field.</li> <li>• Minimum 1 year of working experience in retail.</li> <li>• Passion for the retail industry and a good team player.</li> <li>• Willing to work and commit to retail hours.</li> <li>• Candidates with experience in the TCM health and wellness industry may be considered for senior roles.</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 days a week</li> <li>• <b>A Shift:</b> 10am to 6.30pm</li> <li>• <b>B Shift:</b> 1.30pm to 10pm</li> <li>• <b>F Shift:</b> 10am to 10pm</li> <li>• Multiple locations</li> </ul>
Retail Assistant (Part-Time)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>• Provide customer service in-stores.</li> <li>• Encourage customer to try new products and take up membership.</li> <li>• Work together with the team to achieve outlet sales targets.</li> <li>• Recommend suitable products according to customer's needs.</li> <li>• Handle customers' feedback or complaints with care.</li> <li>• Maintain store cleanliness and replenishment of products on display.</li> <li>• Ensure outlet has adequate stock level and raise order to restock or highlight stock shrinkage.</li> <li>• Handle POS system and cashiering activities.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>• Primary/Secondary School/'O' Level in any field.</li> </ul>	<ul style="list-style-type: none"> <li>• 3 to 4 days a week</li> <li>• <b>A Shift:</b> 10am to 6.30pm</li> <li>• <b>B Shift:</b> 1.30pm to 10pm</li> <li>• <b>F Shift:</b> 10am to 10pm</li> <li>• Multiple locations</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Minimum 1 year of working experience in retail.</li> <li>Passion for the retail industry and a good team player.</li> <li>Willing to work and commit to retail hours.</li> <li>Candidates with experience in the TCM health and wellness industry may be considered for senior roles.</li> </ul>	
Warehouse Assistant	<p><b>Key Responsibilities</b></p> <p>Picking and Packing:</p> <ul style="list-style-type: none"> <li>Picking and packing of the goods.</li> <li>Ensure the goods are prepared and issued correctly in a timely manner.</li> </ul> <p>Marshalling, Receiving:</p> <ul style="list-style-type: none"> <li>To merge the orders and bring the cargo to the loading bay for deliveries.</li> <li>Receiving pallets from loading bay.</li> </ul> <p>Warehouse Improvement:</p> <ul style="list-style-type: none"> <li>Observe workplace health and safety guidelines are followed closely.</li> <li>Maintain general housekeeping and cleanliness.</li> </ul> <p>Inventory Management:</p> <ul style="list-style-type: none"> <li>Involve in quarterly stocks counting.</li> <li>Ad hoc duties assigned by the superior such as assist in gift sets' production, returns sorting, disposal of shrinkage, return to bin for reverse logistics.</li> </ul> <p><b>Pre-requisites</b></p> <p>Working Hours:</p> <ul style="list-style-type: none"> <li>Some Mondays will require to report at 7am (usually on double digits days' events).</li> </ul> <p>Special requests:</p> <ul style="list-style-type: none"> <li>There will be weekends (Saturday and Sunday) to be performed 2 to 3 weeks before Chinese New Year and some Saturdays for stock taking, public holidays.</li> </ul> <p>Additional requirements (Good to have):</p> <ul style="list-style-type: none"> <li>Knowledge in pallet jet.</li> <li>Have valid forklift license and able to operate.</li> <li>Knowledge in HHT scanning.</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>Monday to Friday: 9am to 6pm</li> <li>Alternate Saturday: 8am to 5.45pm</li> <li>Singapore 533758</li> </ul>
Warehouse Assistant (Part-Time)	<p><b>Key Responsibilities</b></p> <p>Picking and Packing:</p> <ul style="list-style-type: none"> <li>Picking and packing of the goods.</li> <li>Ensure the goods are prepared and issued correctly in a timely manner.</li> </ul> <p>Marshalling, Receiving:</p> <ul style="list-style-type: none"> <li>To merge the orders and bring the cargo to the loading bay for deliveries.</li> <li>Receiving pallets from loading bay.</li> </ul> <p>Warehouse Improvement:</p> <ul style="list-style-type: none"> <li>Observe workplace health and safety guidelines are followed closely.</li> <li>Maintain general housekeeping and cleanliness.</li> </ul>	<ul style="list-style-type: none"> <li>3 to 4 days a week</li> <li>Monday to Friday: 9am to 6pm</li> <li>Alternate Saturday: 8am to 5.45pm</li> <li>Singapore 533758</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Inventory Management:</p> <ul style="list-style-type: none"> <li>• Involve in quarterly stocks counting.</li> <li>• Ad hoc duties assigned by the superior such as assist in gift sets' production, returns sorting, disposal of shrinkage, return to bin for reverse logistics.</li> </ul> <p><b>Pre-requisites</b></p> <p>Working Hours:</p> <ul style="list-style-type: none"> <li>• Some Mondays will require to report at 7am (usually on double digits days' events).</li> </ul> <p>Special Requests:</p> <ul style="list-style-type: none"> <li>• There will be weekends (Saturday and Sunday) to be performed 2 to 3 weeks before Chinese New Year and some Saturdays for stock taking, public holidays.</li> </ul> <p>Additional Requirements (Good to have):</p> <ul style="list-style-type: none"> <li>• Knowledge in pallet jet.</li> <li>• Have valid forklift license and able to operate.</li> <li>• Knowledge in HHT scanning.</li> </ul>	
Warehouse Supervisor	<p><b>Key Responsibilities</b></p> <p>Administrative Matters:</p> <ul style="list-style-type: none"> <li>• Perform order processing for day-to-day routes, allocations of retail stores and home deliveries request.</li> <li>• Liaise with retail stores via email and telephone for the arrangement of home deliveries date if it is arranged on the date wrongly.</li> <li>• Data entry of pickers' daily activities including the volume of reach customers' order.</li> </ul> <p>Picking:</p> <ul style="list-style-type: none"> <li>• Supervise and lead a team of pickers on pick &amp; pack for Est ore, Wholesales, Retail Stores, Home Deliveries, Corporate and Hamper production to meet the fulfillment schedule.</li> <li>• Ensure that all picking requests are met according to individual channel's customers guidelines.</li> <li>• Ensure dispatch bags and other requests made via other departments are merged with the deliveries.</li> <li>• Follow up closely on customers' operations issues, discrepancies and damages.</li> </ul> <p>Marshalling:</p> <ul style="list-style-type: none"> <li>• Manage the loading bay activities.</li> <li>• Ensure all goods are ready at loading bay for deliveries upon picking completion.</li> </ul> <p>Warehouse Improvement:</p> <ul style="list-style-type: none"> <li>• Identify areas of improvement and establish innovative or adjust existing work procedures and practices.</li> <li>• Ensure workplace health and safety guidelines are followed closely.</li> <li>• Ensure general housekeeping and cleanliness.</li> </ul> <p>Inventory Management:</p> <ul style="list-style-type: none"> <li>• Involve in quarterly stocks counting and stocks variance investigation.</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 days a week</li> <li>• Monday to Friday: 9am to 6pm Alternate Saturday: 8am to 5.45pm</li> <li>• Singapore 533758</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>Team Management:</p> <ul style="list-style-type: none"> <li>• Team performance review, objective setting.</li> <li>• Train new team members ensuring OJT is performed as well as to record new team members progress.</li> </ul> <p>Qualifications:</p> <ul style="list-style-type: none"> <li>• Diploma in Logistics/Warehouse Management and/or Industrial Engineering.</li> <li>• 5 years of relevant working experience in warehouse/logistics.</li> <li>• Ability to work in a fast-paced and dynamic environment.</li> <li>• Forklift license.</li> <li>• Able to drive MHE at height.</li> <li>• Competent in MS Word and Excel.</li> </ul> <p><b>Pre-requisites</b></p> <p>Working Hours:</p> <ul style="list-style-type: none"> <li>• Some Mondays will require to report at 7am (usually on double digits days' events).</li> </ul> <p>Special Requests:</p> <ul style="list-style-type: none"> <li>• There will be weekends (Saturday and Sunday) to be performed 2 to 3 weeks before Chinese New Year and some Saturdays for stock taking, public holidays.</li> </ul> <p>Additional Requirements (Good to have):</p> <ul style="list-style-type: none"> <li>• Knowledge in pallet jet.</li> <li>• Have valid forklift license and able to operate.</li> <li>• Knowledge in HHT scanning.</li> </ul>	

## #7 Japan Foods Holding

Established in Singapore in 1997 and listed on the Catalist Board of the Singapore Exchange Securities Trading Limited in February 2009, Japan Foods Holding Ltd ("Japan Foods") is one of the leading Japanese restaurant chains in Singapore.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Chef	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Ensure daily opening and closing duties in the outlet are properly executed.</li> <li>• Supervision of food preparation and food production to ensure that food quality standards are met company SOP.</li> <li>• Ensure kitchen operations, food safety and hygiene standards as set in our SOP.</li> <li>• Recruiting and hiring of restaurant staff.</li> <li>• Responsible for induction training and on the job training of new employees and also newly promoted staff.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 11am to 10pm</li> <li>• Singapore 188727</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Train and demonstrate cooking techniques and proper equipment usage to staff.</li> <li>• Responsible for employee's performance and discipline.</li> <li>• Manage stock levels of food and other related utensils and cutleries.</li> <li>• Manage inventory control, usage and minimise usage.</li> <li>• Liaise with central kitchen and external suppliers for ordering.</li> <li>• Handling the repair and maintenance of restaurant equipment.</li> <li>• Ensure staff follow company safety SOP.</li> <li>• Follow company safety SOP.</li> <li>• Backend duties: stock takes, scheduling etc.</li> <li>• Help out at other outlets when needed.</li> <li>• Handle any other duties assigned by Chef.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum 3 years working experience in F&amp;B or relevant experience.</li> <li>• Positive attitude with ability to influence and lead a team.</li> <li>• Possess WSQ Food and Hygiene Certificate.</li> <li>• Good understanding of procedures related to kitchen operation.</li> <li>• Possess passion in Japanese cuisine.</li> <li>• Able to work in warm, oily and humid environment.</li> <li>• Able to do split shift and work on weekends and public holidays.</li> <li>• Able to multitask, adapt to fast-paced environment and work under pressure.</li> <li>• Uphold excellent food hygiene and kitchen safety practices.</li> </ul>	
Assistant Manager	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Ensure daily opening and closing duties in the outlet are properly executed.</li> <li>• Overseeing outlet operations and maintaining its operational smoothness.</li> <li>• Maintain high productivity, quality, and customer service standards.</li> <li>• Respond efficiently and accurately to customer feedback.</li> <li>• Recruiting and hiring of restaurant staff.</li> <li>• Responsible for induction training and on the job training of new employees and newly promoted staff.</li> <li>• Responsible for employee's performance and discipline.</li> <li>• Responsible for achieving target sales and profit levels.</li> <li>• Liaise with central kitchen and external suppliers for ordering.</li> <li>• Manage stock levels of beverage and other related utensils and cutleries.</li> <li>• Backend duties: Sales report, stock takes, scheduling etc.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 11am to 10pm</li> <li>• Singapore 188727</li> </ul>



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Ensuring safety, cleanliness and sanitation standards are adhered to by all staff of the restaurant.</li> <li>Help out at other outlets when needed.</li> <li>Handle any other duties assigned by Outlet Manager / Area Manager.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum 5 years managerial experience in F&amp;B or relevant experience.</li> <li>Positive attitude with ability to influence and lead a team.</li> <li>With F&amp;B experience is an asset but not essential.</li> <li>Pleasant and cheerful personality, energetic and team player.</li> <li>Provide friendly and professional service to customers.</li> <li>Able to multitask, adapt to fast-paced environment and work under pressure.</li> <li>Able to perform split shift and work on weekends and public holidays.</li> <li>Possess WSQ Food and Hygiene Certificate.</li> </ul>	
Business Planning Executive	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Assist in new store opening / closure of restaurant and liaise with contractor and vendors.</li> <li>To handle all lease negotiations, renewals and administration.</li> <li>Planning and coordinating the monthly promotion for each brand.</li> <li>Working closely with the team to create designs of restaurant, menus and promotions.</li> <li>Working closely with the R&amp;D team on new product development ideas.</li> <li>Working closely with operation team and outlet for promotion.</li> <li>Review periodically, i.e. monthly, yearly sales / product mix, expenditure and profitability and develop effective solutions or recommendations to Management.</li> <li>Understand market and customer and constantly monitor the effectiveness of the company as well as the competitors' promotional activities and to recommend appropriate remedial actions for improvements.</li> <li>Review of the marketing plan of the company vis-à-vis the market/consumer/competitor/product, in line with any changes and development taking place and recommend to the Management appropriate changes to improve products and sales.</li> <li>Liaise and follow up with the contractor and landlord about the renovation work to ensure complete within the timeline. Quotation, invoice, work schedule, site inspection, shop opening equipment.</li> </ul> <p><b>Pre-requisites</b></p>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>9am to 6pm</li> <li>Singapore 188727</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Diploma with specialization in Branding and Marketing with at least 1 year of relevant working experience.</li> <li>• Proficient with MS Office, Power Point.</li> <li>• Ability to work independently and coordinate well across all the levels.</li> <li>• Being able to be proactive and self-motivated.</li> <li>• Need to travel within different outlets frequently.</li> <li>• Good communication skill, interpersonal skills.</li> </ul>	
Chef	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Ensure daily opening and closing duties in the outlet are properly executed.</li> <li>• Supervision of food preparation and food production to ensure that food quality standards are met company SOP.</li> <li>• Ensure kitchen operations, food safety and hygiene standards as set in our SOP.</li> <li>• Recruiting and hiring of restaurant staff.</li> <li>• Responsible for induction training and on the job training of new employees and also newly promoted staff.</li> <li>• Train and demonstrate cooking techniques and proper equipment usage to staff.</li> <li>• Responsible for employee's performance and discipline.</li> <li>• Manage stock levels of food and other related utensils and cutleries.</li> <li>• Manage inventory control, usage and minimise usage.</li> <li>• Liaise with central kitchen and external suppliers for ordering.</li> <li>• Handling the repair and maintenance of restaurant equipment.</li> <li>• Ensure staff follow company safety SOP.</li> <li>• Follow company safety SOP.</li> <li>• Backend duties: stock takes, scheduling etc.</li> <li>• Help out at other outlets when needed.</li> <li>• Handle any other duties assigned by Area Manager.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Good communication skills and ability to communicate with customers with smiles at all the times.</li> <li>• Minimum 3 years managerial experience in F&amp;B or relevant experience.</li> <li>• Positive attitude with ability to influence and lead a team.</li> <li>• With F&amp;B experience is an asset but not essential.</li> <li>• Pleasant and cheerful personality, energetic and team player.</li> <li>• Provide friendly and professional service to customers.</li> <li>• Able to multitask, adapt to fast-paced environment and work under pressure.</li> <li>• Able to perform split shift and work on weekends and public holidays.</li> <li>• Possess WSQ Food and Hygiene Certificate.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 11am to 10pm</li> <li>• Singapore 188727</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Cook	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Perform opening and closing duties.</li> <li>• Prepare and cook according to the standard recipe.</li> <li>• Maintain portion control and quantities of preparation to minimise waste.</li> <li>• Store food in designated containers and storage areas to prevent spoilage.</li> <li>• Receive and store food supplies, equipment, utensils in designated storage areas.</li> <li>• Assist in dishwashing if required.</li> <li>• Handle any other duties assigned by Chef.</li> <li>• Follow company safety SOP and wear safety equipment while working in the kitchen.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• With F&amp;B experience is an asset but not essential.</li> <li>• Minimum 5 years working experience in F&amp;B or relevant experience.</li> <li>• Positive attitude with ability to influence and lead a team.</li> <li>• Possess WSQ Food and Hygiene Certificate.</li> <li>• Good understanding of procedures related to kitchen operation.</li> <li>• Possess passion in Japanese cuisine.</li> <li>• Able to work in warm, oily and humid environment.</li> <li>• Able to do split shift and work on weekends and public holidays.</li> <li>• Able to multitask, adapt to fast-paced environment and work under pressure.</li> <li>• Uphold excellent food hygiene and kitchen safety practices.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 11am to 10pm</li> <li>• Singapore 188727</li> </ul>
HR Assistant	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Responsible for full spectrum of HR function in areas of recruitment, on-boarding, employee relations, training matters, disciplinary matters, etc.</li> <li>• Manage full cycle recruitment cycle including sourcing, interview, salary proposal, onboarding process/orientation and exit interview.</li> <li>• Manage employees' matters in areas of grievances, training program, appraisal for annual increment and performance bonus.</li> <li>• HR Administrative duties in areas of preparation of all HR related letters, work pass application for renewal and cancellation, insurance, maintaining P-File and HR documentation, etc.</li> <li>• Build rapport, engage and sustain good relationship with stakeholders.</li> <li>• Ensure company regulation and practices are relevant to the Employment Acts and statutory requirements.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 9am to 6pm</li> <li>• Singapore 188727</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Maintain HR benefits and compensation matters, performance management, and improvement of internal HR processes.</li> <li>Ad hoc duties as assigned by HRM.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Diploma/Bachelor's in Human Resource Management or related fields with at least 1 years of HR Generalist experience preferably from Food and Beverage, Retail industry.</li> <li>Experience with handling high volume of recruitment, employee relations, strong HR knowledge and administration dealing with rank and file employees will be advantageous.</li> <li>Familiar with Employment Act and statutory requirements e.g. CPF, MOM, etc.</li> <li>Independent, engaging, energetic, resourceful and good written and communication skills.</li> <li>Good team player who works well in a small team, hands-on with good initiatives.</li> <li>Able to work in a fast-paced and results oriented environment.</li> <li>Proficient in Microsoft Office skills: Words and Excel and Info-tech.</li> </ul>	
Kitchen Helper	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Perform opening and closing duties.</li> <li>Assist the Cook in food preparation including frying, cooking soup, and cutting vegetables and meat according to SOP.</li> <li>Prepare sauces, spices, seasonings and marinades based on standard recipes.</li> <li>Perform deep frying task, prepare salad, peel eggshell, make gyoza etc.</li> <li>Store food in designated containers and storage areas to prevent spoilage.</li> <li>Assist in dishwashing if required.</li> <li>Handle any other duties assigned by Chef.</li> <li>Follow company safety SOP and wear safety equipment while working in the kitchen.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Able to perform split shift and work on weekends and public holidays.</li> <li>With F&amp;B experience is an asset but not essential.</li> <li>Possess WSQ Food and Hygiene Certificate.</li> <li>Good understanding of procedures related to kitchen operation.</li> <li>Good and positive working attitude.</li> <li>Able to work in warm, oily and humid environment.</li> <li>Able to work well in a team and individually.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>11am to 10pm</li> <li>Singapore 188727</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Able to multitask and adapt to fast-paced environment.</li> <li>• Uphold excellent food hygiene and kitchen safety practices.</li> </ul>	
Management Executive	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Working with Outlet Manager to manage all F&amp;B and day-to-day operations.</li> <li>• Learn from Outlet Manager / Chef to acquire information about methods, procedures, and standards required to perform and excel in your training.</li> <li>• Serve guests efficiently and cater to special requests of guests.</li> <li>• Maintain cleanliness and ensure hygiene standards are met according to Company's requirements.</li> <li>• Progressively master the skills to run restaurant operations.</li> <li>• Knowledge of preparation of food and inventory levels of the kitchen.</li> <li>• Upon completion of all basic training, set new goals and objectives with the Management for your progression in the company.</li> <li>• Perform any ad hoc duties as required by Management.</li> <li>• Ensure staff follow company safety SOP.</li> <li>• Follow company safety SOP.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least GCE 'O' Level / Diploma / Degree qualification.</li> <li>• Able to perform split shift and work on weekends and public holidays.</li> <li>• With F&amp;B experience is an asset but not essential.</li> <li>• Pleasant and cheerful personality, energetic and team player.</li> <li>• Willing to learn and has passion for service industry.</li> <li>• Provide friendly and professional service to customers.</li> <li>• Able to multitask and adapt to fast-paced environment.</li> <li>• Possess WSQ Food and Hygiene Certificate.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 11am to 10pm</li> <li>• Singapore 188727</li> </ul>
Outlet Manager	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Ensure daily opening and closing duties in the outlet are properly executed.</li> <li>• Overseeing outlet operations and maintaining its operational smoothness.</li> <li>• Maintain high productivity, quality, and customer service standards.</li> <li>• Respond efficiently and accurately to customer feedback.</li> <li>• Recruiting and hiring of restaurant staff.</li> <li>• Responsible for induction training and on the job training of new employees and also newly promoted staff.</li> <li>• Responsible for employee's performance and discipline.</li> <li>• Responsible for achieving target sales and profit levels.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 11am to 10pm</li> <li>• Singapore 188727</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Liaise with central kitchen and external suppliers for ordering.</li> <li>• Manage stock levels of beverage and other related utensils and cutleries.</li> <li>• Backend duties: Sales report, stock takes, scheduling etc.</li> <li>• Ensuring safety, cleanliness and sanitation standards are adhered to by all staff of the restaurant.</li> <li>• Help out at other outlets when needed.</li> <li>• Handle any other duties assigned by Senior Outlet Manager / Area Manager.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum 5 years managerial experience in F&amp;B or relevant experience.</li> <li>• Positive attitude with ability to influence and lead a team.</li> <li>• With F&amp;B experience is an asset but not essential.</li> <li>• Pleasant and cheerful personality, energetic and team player.</li> <li>• Provide friendly and professional service to customers.</li> <li>• Able to multitask, adapt to fast-paced environment and work under pressure.</li> <li>• Able to perform split shift and work on weekends and public holidays.</li> <li>• Possess WSQ Food and Hygiene Certificate.</li> </ul>	
Service Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Proper table setting including setting up items such as crockery and menu.</li> <li>• Replenish supplies such as serviette, table ware and refill condiments.</li> <li>• Usher customer to their table.</li> <li>• Present menus to customers, inform customers of promotional items and answer, questions about menu items, making recommendations upon request.</li> <li>• Taking customers' order and prepare drinks and dessert to customer.</li> <li>• Serve food and beverages to customers.</li> <li>• Clean tables after customers have finished dining and take them to kitchen for cleaning.</li> <li>• Perform cashiering at times.</li> <li>• Perform opening and closing duties such as drinks preparation and housekeeping.</li> <li>• Dishwashing when required.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum Primary School Education, GCE 'N' Level or, ITE qualification.</li> <li>• With F&amp;B experience is an asset but not essential.</li> <li>• Possess WSQ Food and Hygiene Certificate.</li> <li>• Good understanding of procedures related to kitchen operation.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 11am to 10pm</li> <li>• Singapore 188727</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Good and positive working attitude.</li> <li>• Able to work well in a team and individually.</li> <li>• Able to do split shift and work on weekends and public holidays.</li> <li>• Able to multitask and adapt to fast-paced environment.</li> <li>• Uphold excellent food hygiene and kitchen safety practices.</li> </ul>	

## #8 Luckin Coffee (SGP)

We, Luckin Coffee, are the pioneer of a technology-driven new retail model that offers coffee and other F&B products of high quality, high affordability and high convenience to our customers.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Barista	<p><b>Key Responsibilities</b> Essential job functions include but are not limited to the following:</p> <ul style="list-style-type: none"> <li>• Act with integrity, honesty and knowledge that promote the culture, values and mission of Luckin Coffee.</li> <li>• Anticipate customer and store needs by constantly evaluating environment and customers for cues.</li> <li>• Communicate information to Manager so that the team can respond as necessary to create the Third Place environment during each shift.</li> <li>• Contribute to positive team environment by recognising alarms or changes in partner morale and performance and communicating them to the Store Manager.</li> <li>• Deliver legendary customer service to all customers by acting with a customer comes first attitude and connecting with the customer.</li> <li>• Discover and respond to customer needs.</li> <li>• Follow Luckin Coffee operational SOP, to ensure the safety of all partners during each shift.</li> <li>• Maintain regular and punctual attendance.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• No previous experience required. Training will be provided.</li> <li>• Can commit for the long-term.</li> <li>• Available to work flexible hours that may include early mornings, evenings, weekends, nights and/or public holidays.</li> <li>• Able to work in a fast-paced working environment.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 44 hours per week</li> <li>• Multiple locations</li> </ul>
Barista (Part-Time)	<p><b>Key Responsibilities</b> Essential job functions include but are not limited to the following:</p>	<ul style="list-style-type: none"> <li>• 14 hours per week</li> </ul>



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Act with integrity, honesty and knowledge that promote the culture, values and mission of Luckin Coffee.</li> <li>• Anticipate customer and store needs by constantly evaluating environment and customers for cues.</li> <li>• Communicate information to Manager so that the team can respond as necessary to create the Third Place environment during each shift.</li> <li>• Contribute to positive team environment by recognising alarms or changes in partner morale and performance and communicating them to the Store Manager.</li> <li>• Deliver legendary customer service to all customers by acting with a customer comes first attitude and connecting with the customer.</li> <li>• Discover and respond to customer needs.</li> <li>• Follow Luckin Coffee operational SOP, to ensure the safety of all partners during each shift.</li> <li>• Maintain regular and punctual attendance.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• No previous experience required. Training will be provided.</li> <li>• Can commit for the long-term.</li> <li>• Available to work flexible hours that may include early mornings, evenings, weekends, nights and/or public holidays.</li> <li>• Able to work in a fast-paced working environment.</li> </ul>	<ul style="list-style-type: none"> <li>• Multiple locations</li> </ul>
Management Trainee	<p><b>Key Responsibilities</b></p> <p>Undergo 6 months Management Trainee Program.</p> <p>By end of 6 months, candidate should be able to perform Assistant Store Manager's duty.</p> <p>Essential job functions include but are not limited to the following:</p> <ul style="list-style-type: none"> <li>• Undergo trainings for day-to-day operations and ensuring smooth functioning of the store.</li> <li>• Undergo trainings for supervisory roles and responsibilities to be able to lead and manage both operations and management.</li> <li>• Complete all trainings and acquire the knowledge and skills to perform independently within the targeted timeline set by company.</li> <li>• Act with integrity, honesty and knowledge that promote the culture, values and mission of Luckin Coffee.</li> <li>• Anticipate customer and store needs by constantly evaluating environment and customers for cues.</li> <li>• Communicate information to Manager so that the team can respond as necessary to create the Third-Place environment during each shift.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a 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>Contribute to positive team environment by recognising alarms or changes in partner morale and performance and communicating them to the Store Manager.</li> <li>Deliver legendary customer service to all customers by acting with a customer comes first attitude and connecting with the customer.</li> <li>Discover and respond to customer needs.</li> <li>Follow Luckin Coffee operational policies and procedures, including those for cash handling and safety and security, to ensure the safety of all partners during each shift.</li> <li>Maintain regular and punctual attendance.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Diploma, Advanced/Higher/Graduate Diploma, Bachelor's Degree, Post Graduate Diploma, Professional Degree.</li> <li>No previous experience required. Training will be provided.</li> <li>Can commit for the long-term.</li> <li>Available to work flexible hours that may include early mornings, evenings, weekends, nights and/or public holidays.</li> <li>Able to work in a fast-paced working environment.</li> </ul>	

## #9 Ma Kuang TCM

Ma Kuang Medical Group provides traditional Chinese medicine, Western medicine, health management, pharmaceutical and other services.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Patron Service Officer	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Provide frontline service (registration, schedule appointment, collect payment, dispense medication, basic housekeeping).</li> <li>Provide customer service.</li> <li>Coordinate between customer and Physicians and Therapists.</li> <li>Training will be provided.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Prior customer service / sales experience are welcome.</li> <li>Positive and outgoing attitude.</li> <li>Able to work on retail hours, weekends and public holidays.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>10am to 9pm</li> <li>Multiple locations</li> </ul>
Tuina Massage Therapist	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Handling and managing patient satisfaction.</li> <li>Performing therapy such as Tuina, Cupping, Gua Sha, Osteopathy Bone Setting, Post and Prenatal etc.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>10am to 9pm</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Performing clinic's daily operations such as maintaining hygiene standards.</li> <li>Sales of health services or products (attractive commission scheme).</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>With or without experience are welcome.</li> <li>Full course training will be provided to those without prior experience.</li> <li>Positive attitude and be open to learning new thing.</li> <li>Willing to work on retail hours, weekends and public holidays.</li> </ul>	<ul style="list-style-type: none"> <li>Multiple locations</li> </ul>

## #10 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	<b>Key Responsibilities</b> <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 maximise the long-term sales and profit potential.</li> <li>Build a positive business relationship with Store-In-Charge and Team.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum 3 years' experience as a Store-In-Charge or 1 year as an Area-In-Charge in management of food and service operations.</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>8.30am to 6pm</li> <li>Singapore 387384</li> </ul>
Service Crew	<b>Key Responsibilities</b> <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> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum 1 year experience in F&amp;B.</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>8.30am to 6pm</li> <li>Singapore 387384</li> </ul>
Store Manager	<b>Key Responsibilities</b> <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.</li> <li>Support superior in contributing positive business results to the area.</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>8.30am to 6pm</li> <li>Singapore 387384</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum 1 year experience as a Store-In-Charge in management of food and service operations.</li> </ul>	

## #11 MUJI (Singapore)

### About MUJI

“Lower priced for a reason.” This phrase encapsulates how MUJI first began in 1980. We launched products that might almost be regarded as substandard if based on traditional criteria. Focusing on our three priorities of “selection of materials,” “streamlining of processes,” and “simplification of packages,” we have grown into a brand with over 7,000 no-frills quality products.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Interior Advisors (Household)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Provide interior consultation to customers regarding layout design furniture selection and storage advice.</li> <li>Perform customer relations management including after follow up call or email.</li> <li>Provide service and exercise store’s household department to ensure budget achievement.</li> <li>Participate in organizing customer event related to interior advisor program.</li> <li>Provide training of advanced selling skill and product knowledge to all household staff.</li> <li>To work with visual merchandising to plan and set up fabrics, furniture, houseware display, design selling tools for household department such as brochures, POP and etc.</li> <li>To work with Japan team on the enhancement of furniture merchandise assortment, product knowledge, features information sharing, safety test assurance and launch plan.</li> <li>To assist Store In-Charge to deal with the complaint or enquiry and general operation.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum Diploma in Interior Design or its equivalent.</li> <li>Preferably with at least 2 years relevant experience.</li> <li>Hands-on skills of AutoCAD and relevant design tools.</li> <li>Possess customer oriented mindset.</li> <li>Attentive and creative,</li> <li>Energetic and enthusiastic individual whom is open to new challenges.</li> <li>Familiar with MUJI products especially in household.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>9.30am to 6.30pm</li> <li>10am to 7pm</li> <li>1pm to 10pm</li> <li>1.30pm to 10.30pm</li> <li>Multiple locations</li> </ul>
Senior / Retail Supervisor	<b>Key Responsibilities</b>	<ul style="list-style-type: none"> <li>5 days a week</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>To lead a team of retail staff for day-to-day sales and operations duties.</li> <li>To plan duty roster and sales targets.</li> <li>To deliver good customer service in fast-paced environment.</li> <li>To maintain visual display and merchandising of retail store according to company's standard.</li> <li>To guide staff on POS and cashiering transaction.</li> <li>To conduct on-the-job training and customer service training for the retail staff.</li> <li>To prepare weekly and monthly reports.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum GCE 'O' Level with at least 2 years of supervisory experience in retail industry will be an added advantage.</li> <li>To have positive attitude and with passion in retail.</li> <li>Like interacting with customers and have an eye for details.</li> <li>Good interpersonal and communications skill.</li> <li>Able to multi-task and work under pressure.</li> <li>Able to start work at short notice.</li> </ul>	<ul style="list-style-type: none"> <li>9.30am to 6.30pm</li> <li>10am to 7pm</li> <li>1pm to 10pm</li> <li>1.30pm to 10.30pm</li> <li>Multiple locations</li> </ul>
Senior Cook / Cook	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>To prepare all food according to menu / recipes.</li> <li>To maintain high quality of food preparation and hygiene standards at all times.</li> <li>To ensure cleanliness and safety are maintained throughout all kitchen areas at all times and are according to food hygiene regulations.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>GCE 'N' Level or equivalent.</li> <li>At least 1 to 2 years of working experience in Hospitality or F&amp;B industry.</li> <li>Computer literacy.</li> <li>Able to multitask and work in a high volume and fast-paced environment.</li> <li>Able to perform shifts including weekends and public holidays.</li> <li>Able to start work at short notice.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>10.30am to 8.30pm</li> <li>Multiple locations</li> </ul>
Senior Retail Assistant / Retail Assistant	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Provide excellent customer service.</li> <li>Achieve sales target</li> <li>Inventory checking.</li> <li>Maintain and housekeep the retail outlet and storeroom.</li> <li>Perform POS and cashiering transaction.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum GCE 'N' Level with 1 to 2 years of retail experience will be an added advantage.</li> <li>Able to perform shifts including weekends and public holidays.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>9.30am to 6.30pm</li> <li>10am to 7pm</li> <li>1pm to 10pm</li> <li>1.30pm to 10.30pm</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Positive and with passion in retail industry.</li> <li>• Like interacting with customers and have an eye for details.</li> <li>• Articulate and outgoing.</li> <li>• Result oriented and good team player.</li> <li>• Able to start work at short notice.</li> </ul>	<ul style="list-style-type: none"> <li>• Multiple locations</li> </ul>
Senior Server / Server	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Attend and greet customers.</li> <li>• Maintain high quality of food preparation/handling and hygiene standards at all times.</li> <li>• Maintain cleanliness of equipment, workstations and café environment.</li> <li>• Perform POS and cashiering transaction.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• At least 1 to 2 years of working experience in Hospitality or F&amp;B industry.</li> <li>• Passion for delivering exceptional levels of customer service.</li> <li>• Able to multitask and work in a high volume and fast-paced environment.</li> <li>• Able to perform shifts including weekends and public holidays.</li> <li>• Able to start work at short notice.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 10.30am to 8.30pm</li> <li>• Multiple locations</li> </ul>

## #12 OUE Restaurants

The food and lifestyle division of OUE Limited (SGX-ST: “OUE”), OUE Restaurants is on a mission to create genuine and exceptional dining experiences that cater to a diverse range of diners in Singapore and overseas.

The Groups growing portfolio features a distinct host of restaurants and bars - from fine and bespoke, to fast and casual. Across Singapore, Hong Kong, and Japan these include: Chatterbox, Chatterbox Express, Chatterbox Cafe, Vue, Hashida, Takayama, Hanare by Takayama, Shisen Hanten, Rempapa by Damian D’ Silva, Alfafa, Fufu Pot, Chen's Mapo Tofu, Delifrance, and Maxx Coffee.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Restaurant Manager - Delifrance	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• In charge of entire outlet operations, ensuring it runs smoothly.</li> <li>• Responsible to providing courteous and efficient food and beverage services to guests:               <ol style="list-style-type: none"> <li>a. Work with Duty Manager and staff on shift to ensure we deliver excellent service.</li> </ol> </li> </ul>	<ul style="list-style-type: none"> <li>• 6 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 128466</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>b. Manage customer's feedback, communicate back to staff and fellow Managers, and take a course of action that will improve the service standards and food quality.</p> <ul style="list-style-type: none"> <li>• Responsible for cleanliness and great ambience of the store to ensure customer's comfort:               <ul style="list-style-type: none"> <li>a. Ensure great product display and quality products to customer.</li> <li>b. Cleanliness of workstations (Cleanliness checklist and Clean as You Go).</li> <li>c. Check and recommend repairs and maintenance of machines, furniture and fixtures in the store including the cold room.</li> </ul> </li> <li>• To check the POSM, Marketing Display, Magazines, Newspapers and other displays in the dining area to ensure that they are in good condition, available and correctly place.</li> <li>• Building sales and optimize profits:               <ul style="list-style-type: none"> <li>a. Review payroll and profit and loss reports weekly.</li> <li>b. Responsible for maintaining food cost percentage by the control of wastage, spoilage, pilferage and incorrect portioning.</li> </ul> </li> <li>• Building the operation team, hiring and training responsibilities:               <ul style="list-style-type: none"> <li>a. Ensure proper administration of employment and allocation, i.e. conducting interviews, orientation, training, resignations, transfer etc.</li> <li>b. Develop Supervisors and staff to achieve the targets of the outlet.</li> <li>c. Responsible for maintaining a high level of morale and team spirit within the outlet.</li> <li>d. Review employees' performance regularly.</li> </ul> </li> <li>• Inventory management:               <ul style="list-style-type: none"> <li>a. Check on inventory, ordering and purchases of all stock items and storeroom organization.</li> <li>b. Ensure that outlet has a par stock inventory plan in-placed and ensure no OOS situation.</li> </ul> </li> <li>• Administration and reporting:               <ul style="list-style-type: none"> <li>a. Responsible for banking-in of daily sales money.</li> <li>b. Review all petty cash reimbursements of the outlet.</li> <li>c. Weekly staff schedule, full and part-time payroll submissions, overtime claims, daily sales report, wastage report, etc.</li> <li>d. Ensure that all reports and records are submitted on time.</li> </ul> </li> <li>• To perform any other duties from time to time when required as assigned by immediate Supervisor or other Representative of the Management.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum Diploma in Hospitality, Business, or related fields.</li> </ul>	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>At least 2 years of related experience in casual dining or relevant experience in a similar concept.</li> <li>Experience with POS System - CG Infinity is an added advantage.</li> <li>Personality and competencies/skills.</li> <li>Successfully led service teams to excel and provide outstanding customer experiences.</li> <li>Committed to delivering exceptional service, leaving a positive impression in every interaction.</li> <li>Self-motivated and eager to learn, continuously seeking growth opportunities.</li> <li>Passionate about people and food, creating memorable dining experiences.</li> <li>Bring enthusiasm and energy to foster a supportive team environment for success.</li> </ul>	
Bakery Assistant - Delifrance	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Responsible for baking and preparing all products for sale in the outlet.</li> <li>Provide high-quality bakery products and follow the company's baking standards, schedule and procedures.</li> <li>Follow company's policy, RQA standards and procedure and grooming standards.</li> <li>Responsible for food hygiene at all times and for the cleanliness of all equipment e.g. oven, hot plate/induction plate, proofer, cooling rack and etc.</li> <li>Ensure proper stocking of frozen items as well as proper rotation and that all wastages are recorded at the end of each shift.</li> <li>To perform any other duties as and when required and/or assigned by immediate Supervisor or other Representatives of the Management.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum GCE 'N' or 'O' Level or related fields.</li> <li>At least 1 year of related experience in casual dining or relevant experience in a similar concept.</li> <li>Personality and competencies/skills.</li> <li>Self-motivated and eager to learn, continuously seeking growth opportunities.</li> <li>Passionate about people and food, creating memorable dining experiences.</li> <li>Bring enthusiasm and energy to foster a supportive team environment for success.</li> </ul>	<ul style="list-style-type: none"> <li>6 days a week</li> <li>8 hours per day</li> <li>Singapore 128466</li> </ul>
Bar Supervisor / Senior Supervisor	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Arrive on duty punctually in a clean and neat appearance.</li> <li>Ensure that day-to-day operations are run to optimal levels with good and effective communications among teammates.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 048616</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Behave in a sober and orderly manner and co-operate with fellow employees and colleagues to provide efficient work within the company.</li> <li>Ensure all beverage products are prepared and served to the quality standard stipulated in the operations manual.</li> <li>Establish, maintain, and develop adequate guest relations, including the building of the customer database.</li> <li>Observe all statutory regulations regarding health, safety, fire, hygiene, licensing, and security, and be familiar with all fire and emergency evacuation procedures.</li> <li>Ensure the outlet, equipment and interiors are maintained in a thoroughly clean and fully operational manner at all times to the standards stipulated in the operations manual.</li> <li>Ensure all bars are properly their appearance are maintained at all times.</li> <li>Attend the daily briefing of all bar staff about new promotions, menu items, functions, internal news etc.</li> <li>Promptly report any guest complaints accordingly.</li> <li>Recommend changes in methods, equipments to improve service.</li> <li>Evaluate staff performances and report to the Assistant Bar Manager/Bar Manager.</li> <li>Attend the bi-weekly bar team meeting.</li> <li>Work with Bar Managers to ensure the smooth operation of the bars in the complex, and work closely with all departments in the coordination of functions and other matters.</li> <li>Monitor and reduce the beverage cost where possible while maintaining the high standards of all beverages served in all outlets to a five-star level, including the monitoring of waste.</li> <li>Carry out any other tasks as reasonably requested by the Bar Managers.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>At least 1 year experience in dining lounge or club is preferred.</li> <li>Ability to communicate effectively verbally and in writing.</li> <li>Extensive beverage and cocktail bar service operations knowledge.</li> <li>In-depth working knowledge of alcoholic and non-alcoholic beverages.</li> <li>In-depth working knowledge of beverage cost control procedures.</li> <li>Knowledge of relevant computer applications usage.</li> <li>Basic knowledge of accounting principles and practices.</li> <li>Tertiary qualification preferred, a combination of practical experience and education will be considered as an alternative.</li> </ul>	



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Captain	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Manage reservations and hosting of guests at the restaurant, ensuring table allocations maximise seating capacity.</li> <li>• Be well equipped with the products and services the restaurant provides to assist and address guest queries.</li> <li>• Welcome guests to the restaurant and escort them to their private room, counter, or table seats.</li> <li>• Assist guests with their baggage whenever possible.</li> <li>• Able to explain and recommend food, wine and sake selections according to guest requests and requirements, such as preparation methods, ingredients used, portion size and presentation, etc.</li> <li>• General knowledge about food allergies, dietary restriction, common brands of beverages to facilitate smooth recommendations to guests.</li> <li>• Gather feedback from guests about their experiences.</li> <li>• Ensure that strict hygiene and cleanliness standards are constantly and consistently upheld and adhered to in the restaurant, as well as excellent upkeep of personal grooming.</li> <li>• Responsible for the compliance of all health, safety, and food hygiene legislation.</li> <li>• Be service oriented, uphold quality, sincere, intimate customer relations service.</li> <li>• Any other duties as assigned by Management.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• Minimum 1 year of relevant customer service experience, preferably in similar environment.</li> <li>• Strong mental capacity to learn, take demands and multi-task.</li> <li>• Hold critically high hygiene and safety standards.</li> <li>• Take initiative and a great team player.</li> <li>• Willingness to work shift hours, weekends, and public holidays.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 068809</li> </ul>
Chef De Partie - Takayama	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• To oversee kitchen and Kitchen Crew.</li> <li>• To ensure adequacy of supplies at the cooking stations.</li> <li>• To prepare ingredients that should be frequently available.</li> <li>• To follow the guidance of the Sous Chef or Head Chef and have input in news of presentation or dishes.</li> <li>• To put effort in optimizing the cooking process with attention to speed and quality, and to control food wastage.</li> <li>• To maintain a clean and neat work area.</li> <li>• To maintain the high standard of hygiene and sanitation.</li> <li>• To maintain the personal grooming.</li> <li>• To work with fellow worker effectively and harmoniously.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 049321</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• To check and maintain the cleanliness of the work area and kitchen storage.</li> <li>• To write and follow the duty roster for section.</li> <li>• To train Cooks and Trainees.</li> <li>• To taste the food before serving including quality.</li> <li>• To be familiar with kitchen equipment and utensils procedure and usage.</li> <li>• To maintain the rotation of items used in kitchen department.</li> <li>• To be familiar with emergency breakdown procedures, safety and accident prevention in the kitchen.</li> <li>• To notify the out of service equipment and submit to Head Chef.</li> <li>• To check and maintain the procedures of closing duties.</li> <li>• Maybe requested to perform other related or unrelated duties as and when required by the Management.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• Proven experience with Japanese cuisine in similar capacity.</li> <li>• Exceptional in kitchen management.</li> <li>• Service oriented, able, and willing to engage customers in an open bar counter service concept.</li> <li>• Hold critically high hygiene and safety standards.</li> <li>• Able to work well under pressure in a fast-paced environment.</li> <li>• Outstanding communication and leadership skills.</li> <li>• Strong mental capacity to learn, take demands and multitask.</li> </ul>	
Floor Senior Supervisor / Supervisor - HIGHHOUSE & NOVA	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Arrive on duty punctually in a clean and neat appearance.</li> <li>• Behave in a disciplined, sober, and orderly manner and lead fellow colleagues to provide efficient work within the company.</li> <li>• Interact and engage with guests and assist guests with their requests.</li> <li>• Handle promptly and professionally any guest complaints and report accordingly, with a key focus on service recovery and ensuring customer satisfaction.</li> <li>• Foster a positive work environment that promote teamwork, collaboration and maintain open communications across all levels.</li> <li>• Understand the dining club's concept and be able to execute consistently the high standard of service of food and beverage and entertainment in the dining club.</li> <li>• Guide and enforce the team in ensuring all food and beverage products are prepared and served to the quality standards stipulated in the operations manual, maintaining these standards to a five-star level.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 048616</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Observe and comply with all company regulations as stipulated in the employee handbook, as well as all established control procedures, in particular stock and cash.</li> <li>• Ensure the dining club meet all statutory regulations regarding health, safety, fire, hygiene, licensing, security, and be familiar with all fire and emergency evacuation procedures.</li> <li>• Ensure the equipment and interiors of the dining club are always maintained thoroughly in a clean and fully operational manner to the standards stipulated in the operations manual.</li> <li>• Participate in any personal development, training, or other programs that the Operations Manager may ask you to take part in.</li> <li>• Carry out any other tasks as reasonably requested by the Management team, where required.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• Previous experience in a supervisory or leadership role is required.</li> <li>• Ability to communicate effectively verbally and in writing.</li> <li>• Extensive food, beverage, and restaurant operations knowledge.</li> <li>• Knowledge of relevant computer applications and systems relevant to the role.</li> <li>• Possess strong organizational and team management skills with a strong and professional approach to customer service.</li> <li>• Ability to perform all functions within the dining club, when required.</li> </ul>	
Floor Service Crew (Part-Time) - HIGHHOUSE & NOVA	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Responsible for cashiering and order-taking duties.</li> <li>• Provide support to customer orders, and team's needs to ensure customer satisfaction.</li> <li>• Ensure cash handling process and cashiering duties complies with the team's SOP.</li> <li>• Uphold integrity in handling all cash related matters.</li> <li>• Foster teamwork, collaboration, and open communication.</li> <li>• Perform duties as assigned by the Supervisors and Management.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• Basic knowledge of any POS (E-Point knowledge and background preferred).</li> <li>• Basic experience in using credit card terminals.</li> <li>• Basic cashiering duties: handling of cash and card payments, opening and closing duties (reports).</li> <li>• Quick decision-making and problem-solving abilities.</li> <li>• Experience in working in F&amp;B and/or Nightlife establishments is a bonus.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 048616</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Guest Relations Assistant Manager	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Supervising and assisting in daily aspects of the team and ensuring customer needs are met.</li> <li>May train new staff or assist Management with the process.</li> <li>Providing customer support in escalated situations.</li> <li>Servicing VIP client needs, both at venue and beyond (Concierge services for Ultra VIPs).</li> <li>Monitor and manage daily bookings and ensure reservations have been assigned to maximise seating plan.</li> <li>Ensuring CRM system is always maintained by the team with up-to-date customer details.</li> <li>As requested by the Manager, conduct, or assist with performance evaluations that are timely and constructive.</li> <li>Build a high performing and engaged team by coordinating day-to-day operations and addressing staff and customer concerns.</li> <li>Smoothing out problems within the workplace.</li> <li>Collaborate with team members and identify ways to increase VIP client database via new business strategies.</li> <li>Analysing consumer behaviour to ensure that that client expectations are exceeded.</li> <li>Anticipate VIP clients and table guests needs and the provision of flawless, professional, and upscale guest service experience.</li> <li>Assist the Events and Sales Manager and ensure that the team perform related duties as assigned.</li> <li>To work closely with the Events and Sales Manager by pro-actively finding potential leads to grow the business.</li> <li>Supervise and motivate staff to perform their best.</li> <li>Act as a Representative and set an example for the team.</li> <li>Perform other related duties as assigned.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>Minimally 2 to 3 years of experience in an established group, or similar field.</li> <li>Diploma/Degree in Hotel &amp; Business Management, Hospitality, Business Administration, or related qualification preferred.</li> <li>Excellent written and communication skills with a flair of customer service communications.</li> <li>Relationship management skills and openness to feedback.</li> <li>Excellent interpersonal, leadership, coaching and conflict resolution skills.</li> <li>Familiarity with customer service principles.</li> <li>Adaptive, open-minded and willingness to be flexible.</li> <li>Problem-solving attitude with a positive mindset.</li> <li>Self-starter with the drive and enthusiasm to help where needed and work as part of a team.</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>8 hours per day</li> <li>Singapore 048616</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Ability to perform all functions within the restaurant/club, when needed.</li> <li>Able to work flexible hours, public holidays, and weekends.</li> </ul>	
Guest Relations Officer (Part-Time) - HIGHHOUSE & NOVA	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Basic knowledge of any POS (E-Point knowledge and background preferred).</li> <li>Basic experience in using credit card terminals.</li> <li>Basic cashiering duties: handling of cash and card payments, opening and closing duties (reports).</li> <li>Quick decision-making and problem-solving abilities.</li> <li>Experience in working in F&amp;B and/or Nightlife establishments is a bonus.</li> <li>Coordinate reservation related requests with the team.</li> <li>Establish and maintain positive customer contact at the restaurant/club.</li> <li>Communicate with Management, guest relations team, and service team on customer needs, comments, or incidents.</li> <li>Perform all other ad hoc duties as assigned by Supervisors or Management.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>Must be fluent and literate in English for communication with stakeholders, bilingual experience preferred.</li> <li>Strong communication and interpersonal skills.</li> <li>Customer focused and intuitive to customer's needs.</li> <li>Ability to maintain a calm composure with difficult customer interactions and customer disputes.</li> <li>Ability to work well with others and independently.</li> <li>Must be self-motivated, adaptive, open-minded and willingness to be flexible.</li> <li>Empathetic and professional.</li> <li>Ability to perform all functions within the restaurant and club, when required.</li> <li>Able to work on rotating shifts, public holidays, and weekends, and late night hours.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 048616</li> </ul>
Guest Relations Senior Supervisor / Supervisor	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Recognizing VIP and regular guests.</li> <li>Monitor and manage daily bookings and ensure reservations have been assigned to maximise seating plan.</li> <li>Ensuring CRM system is up to date with customer details and preferences.</li> <li>Continuous acquisition of new VIP guests.</li> <li>Understand each guest's needs and preferences to provide personalized service.</li> <li>Coordinate reservation requests directly with customers and with Guest Experience Supervisor.</li> <li>Contribute to the smooth and efficient running of the guest experience journey.</li> </ul>	<ul style="list-style-type: none"> <li>5.5 days a week</li> <li>8 hours per day</li> <li>Singapore 048616</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Establish and maintain positive customer contact at the restaurant/club.</li> <li>To generate revenue while maximising existing revenue streams utilizing our active database.</li> <li>Assist the Events and Sales Manager with related duties as assigned.</li> <li>Always maintaining high grooming standards and professional appearance.</li> <li>Communicate guest's comments to the Guest Relations Managers.</li> <li>Actively seek feedback from guests to identify areas of improvement.</li> <li>Communicate with Management, guest relations team and service team to rectify all customer needs, comments, or incidents.</li> <li>Responsible for the general upkeep of the restaurant/clubs and facilities, to ensure all VIPs and guests are being always provided the best experience.</li> <li>Identify VIP bookings and ensure that they are flagged to the operations team so that special requests and arrangements can be made by the relevant person.</li> <li>Perform all other related and compatible duties as assigned.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>Minimum Diploma holder.</li> <li>1 year of work experience in Hospitality, F&amp;B, Customer Service preferred.</li> <li>Good oral and written communication skills must be fluent and literate in English for communication with stakeholders, bilingual experience preferred.</li> <li>Ability to maintain a calm composure with difficult customer interactions and customer disputes.</li> <li>Experience in managing reservations.</li> <li>Open to working in a dining lounge / club environment.</li> </ul>	
Kitchen / Senior Kitchen Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Prepare all items required to produce food items: crockeries, ingredients, sauces, condiments, etc.</li> <li>Set up all stations accordingly before start of service.</li> <li>Clean and manage meat and seafood – storage, preparation, cleaning (frozen).</li> <li>Manage, check, and prepare on frozen items that need to be defrosted.</li> <li>Manage defrosting and balance frozen stock, to inform the Lead for supply order.</li> <li>Prepare and produce fried, stir fried, noodle and other hot food dishes.</li> <li>Produce sauces and condiments.</li> <li>Produce rice required for the day.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>8 hours per day</li> <li>Singapore 068809</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Prepare staff meals for employees.</li> <li>• Ensure hygiene and safety standards, top up and proper storage of condiments and sauces before and after operations.</li> <li>• Produce orders according to order chits, ensure food presentation and quality according to recipe and SOPs.</li> <li>• Responsible for cleaning the kitchen and managing cleanliness/hygiene of the kitchen area.</li> <li>• Ensure hygiene and safety standards are strictly adhered to.</li> <li>• Adhere to company's standard operating procedures.</li> <li>• Any other duties as assigned by Management.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• Minimum 1 year of relevant kitchen experience.</li> <li>• Hold high hygiene and safety standards.</li> <li>• Take initiative and a great team player.</li> <li>• Willingness to work shift hours, weekends and public holidays.</li> </ul>	
Restaurant Assistant Manager	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Understand operations flow for both front and back of house.</li> <li>• Able to execute SOPs in outlets and ensure implementations are being carried out accordingly.</li> <li>• Able to explain and recommend food, wine and sake selections according to guest requests and requirements, such as preparation methods, ingredients used, portion size and presentation, etc.</li> <li>• Ensure that strict hygiene and cleanliness standards are constantly and consistently upheld and adhered to in the restaurant, as well as excellent upkeep of personal grooming.</li> <li>• Schedule and manage manpower arrangements of outlets under supervision to achieve operation effectiveness.</li> <li>• Motivate, develop and manage team members to achieve individual, team and business objectives.</li> <li>• Coach and provide feedback to staff on quality of service and food rendered.</li> <li>• Be service oriented, uphold quality, sincere, intimate customer relations service.</li> <li>• Work closely with Executive Chef in achieving P&amp;L goals.</li> <li>• Liaise with various departments where necessary.</li> <li>• Any other duties as assigned by Management.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• 1 to 3 years of F&amp;B work experience in similar capacity.</li> <li>• Experience in Japanese omakase restaurant management will be an added advantage.</li> <li>• Willingness to work rotating shift hours, weekends and public holidays.</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 068815</li> </ul>



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Possess great service attitude.</li> <li>• Passion for people and food.</li> <li>• Energetic team player.</li> <li>• Able and willing to coach and develop team members.</li> <li>• Great multi-tasking skills.</li> <li>• Proficient in MS Office.</li> </ul>	
Restaurant Manager	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Understand operations flow for both front and back of house.</li> <li>• Able to execute SOPs in outlets and ensure implementations are being carried out accordingly.</li> <li>• Able to explain and recommend food, wine and sake selections according to guest requests and requirements, such as preparation methods, ingredients used, portion size and presentation, etc.</li> <li>• Ensure that strict hygiene and cleanliness standards are constantly and consistently upheld and adhered to in the restaurant, as well as excellent upkeep of personal grooming.</li> <li>• Schedule and manage manpower arrangements of outlets under supervision to achieve operation effectiveness.</li> <li>• Motivate, develop and manage team members to achieve individual, team and business objectives.</li> <li>• Coach and provide feedback to staff on quality of service and food rendered.</li> <li>• Be service oriented, uphold quality, sincere, intimate customer relations service.</li> <li>• Work closely with Executive Chef in achieving P&amp;L goals.</li> <li>• Liaise with various departments where necessary.</li> <li>• Any other duties as assigned by Management.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• At least 3 years of F&amp;B work experience in similar capacity.</li> <li>• Experience in Japanese omakase restaurant management will be an added advantage.</li> <li>• Willingness to work rotating shift hours, weekends and public holidays.</li> <li>• Possess great service attitude.</li> <li>• Passion for people and food.</li> <li>• Energetic team player.</li> <li>• Able and willing to coach and develop team members.</li> <li>• Great multi-tasking skills.</li> <li>• Proficient in MS Office.</li> </ul>	<ul style="list-style-type: none"> <li>• 5.5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 128466</li> </ul>
Restaurant Manager - Delifrance	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• In charge of entire outlet operations, ensuring it runs smoothly.</li> <li>• Responsible to providing courteous and efficient food and beverage services to guests:</li> </ul>	<ul style="list-style-type: none"> <li>• 6 days a week</li> <li>• 8 hours per day</li> </ul>



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>a. Work with Duty Manager and staff on shift to ensure we deliver excellent service.</p> <p>b. Manage customer's feedback, communicate back to staff and fellow Managers, and take a course of action that will improve the service standards and food quality.</p> <ul style="list-style-type: none"> <li>• Responsible for cleanliness and great ambiance of the store to ensure customer's comfort:               <ul style="list-style-type: none"> <li>a. Ensure great product display and quality products to customer.</li> <li>b. Cleanliness of workstations (Cleanliness checklist and Clean as You Go).</li> <li>c. Check and recommend repairs and maintenance of machines, furniture, and fixtures in the store including the cold room.</li> </ul> </li> <li>• To check the POSM, marketing display, magazines, newspapers, and other displays in the dining area to ensure that they are in good condition, available, and correctly placed.</li> <li>• Building sales and optimize profits:               <ul style="list-style-type: none"> <li>a. Review payroll and profit and loss reports weekly and guide Assistant Outlet Managers in proper budgeting.</li> <li>b. Responsible for maintaining food cost percentage by the control of wastage, spoilage, pilferage, and incorrect portioning.</li> </ul> </li> <li>• Building the operation team, hiring and training responsibilities:               <ul style="list-style-type: none"> <li>a. Ensure proper administration of employment and allocation, i.e. conducting of interviews, orientation, training, resignations, transfer, etc.</li> <li>b. Develop Assistant Managers, Supervisors, and staff to achieve the targets of the outlet.</li> <li>c. Responsible for maintaining a high level of morale and team spirit within the outlet.</li> <li>d. Review employees' performance regularly.</li> </ul> </li> <li>• Inventory management:               <ul style="list-style-type: none"> <li>a. Check on inventory, ordering, and purchases of all stock items and storeroom organization.</li> <li>b. Ensure that the outlet has a par stock inventory plan in-placed and ensure no OOS situation.</li> </ul> </li> <li>• Administration and reporting:               <ul style="list-style-type: none"> <li>a. Responsible for banking-in of daily sales money.</li> <li>b. Review all petty cash reimbursements of the outlet.</li> <li>c. Weekly staff schedule, full and part-time payroll submissions, overtime claims, daily sales report, wastage report, etc.</li> <li>d. Ensure that all reports and records are submitted on time.</li> </ul> </li> <li>• To perform any other duties from time to time when required as assigned by the immediate Supervisor or other Representative of the Management.</li> </ul> <p><b>Pre-requisites</b></p>	<ul style="list-style-type: none"> <li>• Singapore 128466</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Minimum Diploma in Hospitality, Business, or related fields.</li> <li>• At least 5 years of related experience in casual dining or relevant experience in a similar concept.</li> <li>• Experience with POS System - CG Infinity is an added advantage.</li> <li>• Personality and competencies/skills.</li> <li>• Successfully led service teams to excel and provide outstanding customer experiences.</li> <li>• Committed to delivering exceptional service, leaving a positive impression in every interaction.</li> <li>• Self-motivated and eager to learn, continuously seeking growth opportunities.</li> <li>• Passionate about people and food, creating memorable dining experiences.</li> <li>• Bring enthusiasm and energy to foster a supportive team environment for success.</li> </ul>	
Service Crew	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>• Manage and operate POS systems, including all card and cash transactions.</li> <li>• Assist in taking customer orders, recommending menu specialties, and upselling promotions.</li> <li>• Inform customers about available modes of payments, and be well equipped to perform each transaction efficiently.</li> <li>• Check and print correct bills for customers.</li> <li>• Check all bills with the customers to ensure accuracy of bill.</li> <li>• Check and balance cash floats at the beginning and end of each work shift.</li> <li>• Assist in self-collection take-away services for customers, wrapping and packing food products to ensure they are in good condition before handed to customers.</li> <li>• Handle delivery platform apps and process orders promptly and effectively.</li> <li>• Set up tables, chairs, and all service mis en place according to SOP while adhering strictly to hygiene and safety standards.</li> <li>• Check food and beverages against orders to ensure right dishes are served to respective customers.</li> <li>• Assist to clear tables and dishes from dining area and side stations.</li> <li>• Attend to customer enquiries/feedback politely and professionally, and arrange for Supervisors to attend to customers where necessary.</li> <li>• Assist in beverage preparation and daily operations at the back kitchen.</li> <li>• Follow and ensure appropriate personal hygiene and sanitation procedures are met.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 068809</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Smile, upkeep good grooming, be service oriented, provide good customer service.</li> <li>Any other duties as assigned by Management.</li> </ul> <b>Pre-requisites.</b> <ul style="list-style-type: none"> <li>Minimum GCE 'N' or 'O' Level or related fields.</li> <li>At least 1 year of related experience in casual dining or relevant experience in a similar concept.</li> <li>Experience with POS System - CG Infinity is an added advantage.</li> <li>Personality and competencies/skills.</li> <li>Committed to delivering exceptional service, leaving a positive impression in every interaction.</li> <li>Self-motivated and eager to learn, continuously seeking growth opportunities.</li> <li>Passionate about people and food, creating memorable dining experiences.</li> <li>Bring enthusiasm and energy to foster a supportive team environment for success.</li> </ul>	
Service Crew - Delifrance	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Welcoming the guests as they come into the restaurant.</li> <li>Help the guests to settle down and take their orders.</li> <li>Process the guests' orders and generate their bills.</li> <li>Provide answers to queries presented by the guests regarding services and offers made available by the restaurant.</li> <li>Clean all tables after the guests have left and get such tables prepared for the next set of guests.</li> <li>Serve and pack warm foods to the guests in an effective manner and in strict accordance with the orders of such guests.</li> <li>Assist kitchen and bar staff and outdoor area whenever such assistance is required.</li> <li>Maintain the chart of all available deals and products periodically and refresh such chart on a daily basis.</li> <li>Follow company's policy, standards and procedures, and grooming standards.</li> <li>Any other appropriate responsibilities as assigned.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Minimum GCE 'N' or 'O' Level or related fields.</li> <li>At least 1 year of related experience in casual dining or relevant experience in a similar concept.</li> <li>Experience with POS System - CG Infinity is an added advantage.</li> <li>Personality and competencies/skills.</li> <li>Committed to delivering exceptional service, leaving a positive impression in every interaction.</li> <li>Self-motivated and eager to learn, continuously seeking growth opportunities.</li> </ul>	<ul style="list-style-type: none"> <li>6 days a week</li> <li>8 hours per day</li> <li>Singapore 128466</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Passionate about people and food, creating memorable dining experiences.</li> <li>• Bring enthusiasm and energy to foster a supportive team environment for success.</li> </ul>	
Service Crew (Part-Time) - Delifrance	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Welcoming the guests as they come into the restaurant.</li> <li>• Help the guests to settle down and take their orders.</li> <li>• Process the guests' orders and generate their bills.</li> <li>• Provide answers to queries presented by the guests regarding services and offers made available by the restaurant.</li> <li>• Clean all tables after the guests have left and get such tables prepared for the next set of guests.</li> <li>• Serve and pack warm foods to the guests in an effective manner and in strict accordance with the orders of such guests.</li> <li>• Assist kitchen and bar staff and outdoor area whenever such assistance is required.</li> <li>• Maintain the chart of all available deals and products periodically and refresh such chart on a daily basis.</li> <li>• Follow company's policy, standards and procedures, and grooming standards.</li> <li>• Any other appropriate responsibilities as assigned.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Minimum GCE 'N' or 'O' Level or related fields.</li> <li>• At least 1 year of related experience in casual dining or relevant experience in a similar concept.</li> <li>• Experience with POS System - CG Infinity is an added advantage.</li> <li>• Personality and competencies/skills.</li> <li>• Committed to delivering exceptional service, leaving a positive impression in every interaction.</li> <li>• Self-motivated and eager to learn, continuously seeking growth opportunities.</li> <li>• Passionate about people and food, creating memorable dining experiences.</li> <li>• Bring enthusiasm and energy to foster a supportive team environment for success.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 128466</li> </ul>
Sommelier - HIGHHOUSE	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• The restaurant's expert on wine and spirits who is able to create a wine list that is able to pair with food as well as enticing for the clientele.</li> <li>• Ability to recommend wine pairing by advising guests on the selection based on budget, personal preference and food choices.</li> <li>• Proper management of inventory and storage.</li> <li>• Technical expertise in the serving of wine regards to temperature, proper glassware and service sequence.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 048616</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Train and supervise the service of wines to guests.</li> <li>• Collaborate with suppliers, winemakers, export managers and brand representatives to organise trade tasting, wine dinners and wine related events.</li> <li>• Continuous renewal of partnership and selection of wines to achieve better prices.</li> <li>• Work together with Restaurant Manager to maintain overall beverage cost at 27%.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• Minimum 3 to 5 years experience as a Sommelier.</li> <li>• Minimum 2 years experience in fine dining.</li> <li>• WSET Level 3.</li> <li>• CMS Level 2 - certified Sommelier.</li> <li>• CSW certified.</li> </ul>	
Sous Chef - Takayama	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Participate in the conceptualization of the restaurant's food menu together with the Executive Chef.</li> <li>• Assist to plan and direct food preparation processes.</li> <li>• Actively review and update menu with new and exciting items to keep up-to-date and engage the interests of guests.</li> <li>• Consistent production of high quality dishes.</li> <li>• Ensure kitchen operations are run smoothly and adhere to standards set in order to maintain and enhance guests' experiences and satisfaction.</li> <li>• Train, manage and assess team performance, paving professional and personal growth for the team.</li> <li>• Manage and plan work schedules for the back of house.</li> <li>• Identify staffing needs and assist in the recruitment and training of new employees.</li> <li>• Ensure strict compliance to safety, sanitary and hygiene standards set by the company.</li> <li>• Maintaining a positive and professional approach with all employees and customers.</li> <li>• Any other duties as assigned by Management.</li> </ul> <p><b>Pre-requisites.</b></p> <ul style="list-style-type: none"> <li>• Proven experience with Japanese cuisine in similar capacity.</li> <li>• Exceptional in kitchen management.</li> <li>• Service oriented, able, and willing to engage customers in an open bar counter service concept.</li> <li>• Hold critically high hygiene and safety standards.</li> <li>• Able to work well under pressure in a fast-paced environment.</li> <li>• Outstanding communication and leadership skills.</li> <li>• Strong mental capacity to learn, take demands and multitask.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 8 hours per day</li> <li>• Singapore 068815</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Supervisor - Delifrance	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>To assist the Restaurant Manager for a smooth operation.</li> <li>Work with staff on shift to ensure we deliver excellent service.</li> <li>Manage customer's feedback, communicate back to staff and update restaurant.</li> <li>Manage and take a course of action that will improve the service standards and food quality.</li> <li>Assist in building sales and optimize profits.</li> <li>Assist in maintaining food cost percentage by the managing of wastage, spoilage, pilferage and incorrect portioning.</li> <li>Maintaining a high level of morale and team spirit within the outlet.</li> <li>Check on inventory, ordering and purchases of all stock items and storeroom organization.</li> <li>Administration and reporting.</li> <li>Ensure that all reports and records are submitted on time.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Minimum GCE 'N' or 'O' level or related fields.</li> <li>At least 2 years of related experience in casual dining or relevant experience in a similar concept.</li> <li>Experience with POS System - CG Infinity is an added advantage.</li> <li>Personality and competencies/skills.</li> <li>Successfully led service teams to excel and provide outstanding customer experiences.</li> <li>Committed to delivering exceptional service, leaving a positive impression in every interaction.</li> <li>Self-motivated and eager to learn, continuously seeking growth opportunities.</li> <li>Passionate about people and food, creating memorable dining experiences.</li> <li>Bring enthusiasm and energy to foster a supportive team environment for success.</li> </ul>	<ul style="list-style-type: none"> <li>6 days a week</li> <li>8 hours per day</li> <li>Singapore 128466</li> </ul>

## #13 Paris Baguette Singapore

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

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Store Manager	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Recruit and select staff that meet set expectations and are suited to work in a customer-oriented environment.</li> <li>Create good working environment and develop subordinates by identifying areas that needs training and action to support it.</li> <li>Orientate and train employees to ensure that each individual has a complete understanding of the company's policies by using the operations training manual.</li> <li>Manage an efficient team of service staff by taking an active interest in their welfare and development.</li> <li>Ensure daily opening and closing duties in the outlet are properly executed.</li> <li>Manage, direct and coordinate all operation-related activities in a proficient and pleasant method.</li> <li>Maintain high level of customer service as per QSC standards.</li> <li>Ensure overall store image is maintained and the brand is always well represented at all times.</li> <li>Monitor opening and closing duties of the outlet.</li> <li>Communicate daily and act as liaison between operations staff and management.</li> <li>Ensure that POS system is operational and accurate at all times.</li> <li>Provide coordination and services for both kitchen and service.</li> <li>Report on time, in proper uniform and grooming.</li> <li>Provide suggestion or develop new SOP to improve on operation.</li> <li>Execute any other duties as requested by immediate superiors.</li> <li>Achieve Business KPIs set by Management.</li> <li>Monitor food and stocks wastage in the outlet.</li> <li>Managing of daily sales transactions and cash float.</li> <li>Monitor handling of vouchers, discount, cash, petty cash and tips in the outlet is adhere to company's cash handling policy and guidelines.</li> <li>Verify and process daily and monthly payroll (Timesheet).</li> <li>Ensure that all the supplies and stocks in the outlet are sufficient for the day-to-day operations.</li> <li>Maintain an attractive and an orderly appearance in the outlet.</li> <li>Prepare the daily sales report.</li> <li>Monitor proper ordering, receiving, storage procedures are being followed.</li> <li>Promotion assistance.</li> <li>Motivate, guide and train the staff in upselling the food and beverage items.</li> </ul>	<ul style="list-style-type: none"> <li>6 days a 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>Attend to guest requests and attend to guest complaints as required.</li> <li>Ensure that all staff are properly informed on the promotions and information.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>Possess effective management skills.</li> <li>Possess capability to lead, motivate and manage subordinates.</li> <li>Good command of spoken English.</li> <li>Any additional language (e.g. Korean) would be an added advantage.</li> <li>PC literate with knowledge in MS Office.</li> <li>Minimum Diploma in F&amp;B Management or any related fields.</li> <li>At least 3 years of experience management in food and service operations.</li> </ul>	
Baker / Pastry Chef / Cook	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Prepare, bake and present all baked items effectively and efficiently, meeting the company operations manual and gold standards.</li> <li>Assist in the preparation, baking and presentation of all baked items.</li> <li>Keep up to date with the current promotions and new items in the menu.</li> <li>Ensure that procedures for suppliers, equipment, and work areas are in compliance to the established standards.</li> <li>Assist in keeping food wastage to minimum, through correct product measurement.</li> <li>Maintain good knowledge on baking preparation through training by immediate superior / manual provided by the company.</li> <li>Maintain the kitchen cleanliness.</li> <li>Ensure that food hygiene and safety standards are maintained and complied.</li> <li>To adhere to kitchen SOPs.</li> <li>Report on time, in proper uniform and grooming standard.</li> <li>Maintain good personal hygiene as well as high work and safety standards in the workplace.</li> <li>Assist in dishwashing duties as and when required.</li> <li>Execute any other duties as assigned.</li> </ul> <b>Pre-requisites</b> <ul style="list-style-type: none"> <li>At least PSLE, Technical Certificate or any related fields.</li> <li>At least 1 year of experience working in kitchen as Baker or/and baking preparation.</li> </ul>	<ul style="list-style-type: none"> <li>6 days a week</li> <li>44 hours per week</li> <li>Singapore 534138</li> </ul>
Management Trainee (Bread / Pastry / Cook)	<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Bake artisan and decorative breads / cakes.</li> </ul>	<ul style="list-style-type: none"> <li>6 days a week</li> </ul>



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Produce a wide range of breads, pastries and other baked items.</li> <li>Review and construct menus with new or existing culinary creations ensuring the variety and quality of the servings.</li> <li>Keep up to date with the current promotions and new items in the menu.</li> <li>Supervise the baking team in preparing baked items and adopting new baking techniques to add variety to the menu.</li> <li>Guide and train employees on the use of the baking equipment and coordinate provision of appropriate training where needed.</li> <li>Maximise the productivity of the kitchen staff.</li> <li>Ensure that procedures for suppliers, equipment, work areas are in compliance to the established standards.</li> <li>Ensure correctness of food quantities, keeping food wastage to minimum.</li> <li>Ensure production targets of assigned section are met and food products meet required production standards.</li> <li>Report and escalate repairs or preventive maintenance to equipment suppliers and vendors.</li> <li>Monitor the set-up of workstations for cleanliness and safety compliance with local regulations and company requirements.</li> <li>Maintain good knowledge on standard food preparation by immediate superior / manual provided by the company.</li> <li>Maintain the kitchen cleanliness (housekeeping).</li> <li>Ensure that food hygiene and safety standards are maintained and complied.</li> <li>To adhere to kitchen SOPs.</li> <li>Report on time, in proper uniform and grooming standard.</li> <li>Maintain good personal hygiene as well as high work and safety standards in the workplace.</li> <li>Assist in dishwashing duties as and when required.</li> <li>Execute any other duties as assigned.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Graduated from a recognized Culinary Institution, such as Culinary Institute of America, Le Cordon Bleu etc. is preferred.</li> <li>At least 1 year of proven experience.</li> <li>Exceptional proven ability of kitchen management.</li> <li>Able to work well under pressure in a fast-paced environment.</li> </ul>	<ul style="list-style-type: none"> <li>44 hours per week</li> <li>Singapore 534138</li> </ul>
Management Trainee (Operations)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Recruit and select staff that meet set expectations and are suited to work in a customer-oriented environment.</li> <li>Create good working environment and develop subordinates by identifying areas that needs training and action to support it.</li> </ul>	<ul style="list-style-type: none"> <li>6 days a 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>• Orientate and train employees to ensure that each individual has a complete understanding of the company's policies by using the operations training manual.</li> <li>• Manage an efficient team of service staff by taking an active interest in their welfare and development.</li> <li>• Ensure daily opening and closing duties in the outlet are properly executed.</li> <li>• Manage, direct and co-ordinate all operation-related activities in a proficient and pleasant method.</li> <li>• Maintain high level of customer service as per QSC standards.</li> <li>• Ensure overall store image is maintained and the brand is always well represented at all times.</li> <li>• Monitor opening and closing duties of the outlet.</li> <li>• Communicate daily and act as liaison between operations staff and Management.</li> <li>• Ensure that POS system is operational and accurate at all times.</li> <li>• Provide coordination and services for both kitchen and service.</li> <li>• Report on time, in proper uniform and grooming.</li> <li>• Provide suggestion or develop new SOP to improve on operation.</li> <li>• Execute any other duties as requested by immediate superiors.</li> <li>• Achieve business KPIs set by Management.</li> <li>• Monitor food and stocks wastage in the outlet.</li> <li>• Managing of daily sales transactions and cash float.</li> <li>• Monitor handling of vouchers, discount, cash, petty cash and tips in the outlet is adhere to company's cash handling policy and guidelines.</li> <li>• Verify and process daily and monthly payroll (Timesheet).</li> <li>• Ensure that all the supplies and stocks in the outlet are sufficient for the day-to-day operations.</li> <li>• Maintain an attractive and an orderly appearance in the outlet.</li> <li>• Prepare the daily sales report.</li> <li>• Monitor proper ordering, receiving, storage procedures are being followed.</li> <li>• Motivate, guide and train the staff in upselling the food and beverage items.</li> <li>• Attend to guest requests and attend to guest complaints as required.</li> <li>• Ensure that all staff are properly informed on the promotions and information.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Possess effective management skills.</li> <li>• Possess capability to lead, motivate and manage subordinates.</li> </ul>	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Good command of spoken English.</li> <li>• Any additional language (e.g. Korean) would be an added advantage.</li> <li>• PC literate with knowledge in MS Office.</li> <li>• Minimum Diploma in F&amp;B Management or any related fields.</li> <li>• At least 3 years of experience in management in food and service operations.</li> </ul>	
Senior Service Crew	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Welcome guest in a warm and friendly manner.</li> <li>• To provide excellent customer satisfaction through exceeding expectations of guests.</li> <li>• To provide excellent customer service to guest in a timely and friendly manner, ensuring diners a pleasant dining experience.</li> <li>• Upsell promotional items.</li> <li>• To perform quality checks in ensuring guests are enjoying their meals and take appropriate action to correct any problems (if any).</li> <li>• Perform day-to-day pre-opening and closing activities as per SOPs.</li> <li>• To adhere to service SOPs.</li> <li>• Ensure that food hygiene and safety standards are maintained and complied.</li> <li>• Maintain day-to-day outlet cleanliness.</li> <li>• Perform general housekeeping and equipment maintenance duties.</li> <li>• Report on time, in proper uniform and grooming standard.</li> <li>• Work together with other team members to provide good quality service.</li> <li>• Assist in dishwashing duties as and when required.</li> <li>• Execute any other duties as assigned.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <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>• 6 days a 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>• Welcome guest in a warm and friendly manner.</li> <li>• To provide excellent customer satisfaction through exceeding expectations of guests.</li> <li>• To provide excellent customer service to guest in a timely and friendly manner, ensuring diners a pleasant dining experience.</li> <li>• Upsell promotional items.</li> </ul>	<ul style="list-style-type: none"> <li>• 6 days a 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>• To perform quality checks in ensuring guests are enjoying their meals and take appropriate action to correct any problems (if any).</li> <li>• Perform day-to-day pre-opening and closing activities as per SOPs.</li> <li>• To adhere to service SOPs.</li> <li>• Ensure that food hygiene and safety standards are maintained and complied.</li> <li>• Maintain day-to-day outlet cleanliness.</li> <li>• Perform general housekeeping and equipment maintenance duties.</li> <li>• Report on time, in proper uniform and grooming standard.</li> <li>• Work together with other team members to provide good quality service.</li> <li>• Assist in dishwashing duties as and when required.</li> <li>• Execute any other duties as assigned.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <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>	
Service Crew (Flexi Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Welcome guest in a warm and friendly manner.</li> <li>• To provide excellent customer satisfaction through exceeding expectations of guests.</li> <li>• To provide excellent customer service to guest in a timely and friendly manner, ensuring diners a pleasant dining experience.</li> <li>• Upsell promotional items.</li> <li>• To perform quality checks in ensuring guests are enjoying their meals and take appropriate action to correct any problems (if any).</li> <li>• Perform day-to-day pre-opening and closing activities as per SOPs.</li> <li>• To adhere to service SOPs.</li> <li>• Ensure that food hygiene and safety standards are maintained and complied.</li> <li>• Maintain day-to-day outlet cleanliness.</li> <li>• Perform general housekeeping and equipment maintenance duties.</li> <li>• Report on time, in proper uniform and grooming standard.</li> <li>• Work together with other team members to provide good quality service.</li> <li>• Assist in dishwashing duties as and when required.</li> <li>• Execute any other duties as assigned.</li> </ul> <p><b>Pre-requisites</b></p>	<ul style="list-style-type: none"> <li>• 6 days a 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>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>	
Service Crew (Part-Time)	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Welcome guest in a warm and friendly manner.</li> <li>To provide excellent customer satisfaction through exceeding expectations of guests.</li> <li>To provide excellent customer service to guest in a timely and friendly manner, ensuring diners a pleasant dining experience.</li> <li>Upsell promotional items.</li> <li>To perform quality checks in ensuring guests are enjoying their meals and take appropriate action to correct any problems (if any).</li> <li>Perform day-to-day pre-opening and closing activities as per SOPs.</li> <li>To adhere to service SOPs.</li> <li>Ensure that food hygiene and safety standards are maintained and complied.</li> <li>Maintain day-to-day outlet cleanliness.</li> <li>Perform general housekeeping and equipment maintenance duties.</li> <li>Report on time, in proper uniform and grooming standard.</li> <li>Work together with other team members to provide good quality service.</li> <li>Assist in dishwashing duties as and when required.</li> <li>Execute any other duties as assigned.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <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>6 days a week</li> <li>44 hours per week</li> <li>Multiple locations</li> </ul>
Store Manager	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Recruit and select staff that meet set expectations and are suited to work in a customer-oriented environment.</li> <li>Create good working environment and develop subordinates by identifying areas that needs training and action to support it.</li> <li>Orientate and train employees to ensure that each individual has a complete understanding of the company's policies by using the operations training manual.</li> <li>Manage an efficient team of service staff by taking an active interest in their welfare and development.</li> </ul>	<ul style="list-style-type: none"> <li>6 days a 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>• Ensure daily opening and closing duties in the outlet are properly executed.</li> <li>• Manage, direct and coordinate all operation-related activities in a proficient and pleasant method.</li> <li>• Maintain high level of customer service as per QSC standards.</li> <li>• Ensure overall store image is maintained and the brand is always well represented at all times.</li> <li>• Monitor opening and closing duties of the outlet.</li> <li>• Communicate daily and act as liaison between operations staff and Management.</li> <li>• Ensure that POS system is operational and accurate at all times.</li> <li>• Provide coordination and services for both kitchen and service.</li> <li>• Report on time, in proper uniform and grooming.</li> <li>• Provide suggestion or develop new SOP to improve on operation.</li> <li>• Execute any other duties as requested by immediate superiors.</li> <li>• Achieve business KPIs set by Management.</li> <li>• Monitor food and stocks wastage in the outlet.</li> <li>• Managing of daily sales transactions and cash float.</li> <li>• Monitor handling of vouchers, discount, cash, petty cash and tips in the outlet is adhere to company's cash handling policy and guidelines.</li> <li>• Verify and process daily and monthly payroll (Timesheet).</li> <li>• Ensure that all the supplies and stocks in the outlet are sufficient for the day-to-day operations.</li> <li>• Maintain an attractive and an orderly appearance in the outlet.</li> <li>• Prepare the daily sales report.</li> <li>• Monitor proper ordering, receiving, storage procedures are being followed.</li> <li>• Promotion assistance.</li> <li>• Motivate, guide and train the staff in upselling the food and beverage items.</li> <li>• Attend to guest requests and attend to guest complaints as required.</li> <li>• Ensure that all staff are properly informed on the promotions and information.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Possess effective management skills.</li> <li>• Possess capability to lead, motivate and manage subordinates.</li> <li>• Good command of spoken English.</li> <li>• Any additional language (e.g. Korean) would be an added advantage.</li> <li>• PC literate with knowledge in MS Office.</li> </ul>	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>Minimum Diploma in F&amp;B Management or any related fields.</li> <li>At least 3 years of experience management in food and service operations.</li> </ul>	

## #14 PRISM+

PRISM+ was founded in 2017 and it's a Singapore Brand company which we have established footprints and strong presence in Malaysia, Australia and Philippines. PRISM+ is the largest Singaporean direct-to-consumer smart home appliances brand. Our mission is to offer cutting-edge products to the masses at affordable prices. In addition, PRISM+ adopts a customer-centric approach in our values system. Since inception till now 2024, we have successfully launched numerous products which includes the most recent Refrigerator launch at Tech Show March 2024.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Customer Service Executive	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>Provide timely, accurate and quality responses to complex cases, complaints and VIP customers via various contact points such as Emails, Live Chats and Phone Line.</li> <li>As the 2nd level support, review escalated cases and provide advice to frontline agents.</li> <li>Build sustainable relationships and act as the liaison between customer service department and various BUs such as technical team, operations team, etc.</li> <li>Resolve customer complaints, provide appropriate solutions and alternatives within the time limits; follow up to ensure resolution and customer satisfaction.</li> <li>Identify emerging issue with products and provide insights to Team Leader early through data collection and an 'eye for details'.</li> <li>Audit works submitted by agents to ensure data integrity and accuracy.</li> <li>Analyze customer data and feedback to identify trends and opportunities for improvements. Work with Team Leader to design and implement changes.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>Previous experience working in a contact center (technical support and e-commerce will be an advantage).</li> <li>Basic understanding on consumer electronics and smart appliances such as monitors, smart TVs, etc.</li> <li>Strong interest in consumer electronics and technology.</li> <li>Think big - make decision based on risk assessment and proper judgement.</li> </ul>	<ul style="list-style-type: none"> <li>5 days a week</li> <li>9am to 6.30pm</li> <li>Singapore 339944</li> </ul>

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> <li>• Be a self-starter and always seek to improve yourself - dare to step outside of your comfort zone.</li> <li>• Data driven - you will be required to generate data, structure them and provide insights.</li> </ul>	
Retail Sales Associate	<p><b>Key Responsibilities</b></p> <ul style="list-style-type: none"> <li>• Listen to what customers want and assist them in finding the best product for their requirements.</li> <li>• Constantly expand product knowledge and deliver it in engaging ways to customers.</li> <li>• Follow up with customers and provide guidance on product selection.</li> <li>• Set up attractive product displays and promotional booths.</li> <li>• Provide product demonstration, presentation to customers and other stakeholders.</li> <li>• Engage in meaningful interactions and develop positive customer relationships.</li> <li>• Provide feedback for improvement to the retail and management team.</li> <li>• Meet daily targets and submit sales reports and EOD reports accurately.</li> <li>• Hitting sales target to earn uncapped commissions.</li> <li>• Ad hoc tasks given by Store Manager or Supervisor.</li> </ul> <p><b>Pre-requisites</b></p> <ul style="list-style-type: none"> <li>• Sales driven individual.</li> <li>• Strong interest and knowledge in electronics and household appliances.</li> <li>• Comfortable with doing sales pitches on the sales floor.</li> </ul>	<ul style="list-style-type: none"> <li>• 5 days a week</li> <li>• 11am to 9pm / 12pm to 10pm</li> <li>• Multiple locations</li> </ul>

## #15 e2i SERVICES

### Meet an e2i Career Coach

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

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





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

<p>📍 <b>e2i Career Centre (DNI)</b> Devan Nair Institute for Employment and Employability 80 Jurong East St 21 Level 2 Singapore 609607</p>	<p><b>Operating Hours</b> 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> East-West Line (Green Line) North-South Line (Red Line) Station Name: Jurong East</p>
<p>📍 <b>e2i Career Centre (OMB)</b> One Marina Boulevard 1 Marina Boulevard #B1-03 Singapore 018989</p>	<p><b>Operating Hours</b> 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> 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> ServiceSG Centre Our Tampines Hub 1 Tampines Walk #01-21 Singapore 528523</p>	<p><b>Operating Hours</b> 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> East-West Line (Green Line) Downtown Line (Blue Line) Station Name: Tampines</p>

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## 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.)  
<https://bit.ly/jsc-ja-npmet>

