



JOB LISTING BOOKLET

Career Kickstarter Fair

[9 Sep 2026 | 10am – 5pm]



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

About e2i (Employment and Employability Institute)

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

Only for Singaporeans & Permanent Residents

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#1 Adrenalin Group

Founded in 2008, Adrenalin is an integrated communication company specialising in experiential events and in-house video production, with a people-first and purpose-driven approach.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Business Development Executive	Key Responsibilities About the Role - This is a role for someone who wants to learn how business gets built, not just watch it happen. You'll be trained on the full sales cycle, from finding opportunities to closing deals, with support from a team that's been doing this for years. - We want to be upfront: this role comes with a lower base and high commission structure. That's intentional. It rewards people who put in the work, and it means your earning potential isn't capped by a fixed salary. If you're motivated by results and want to see your effort translate directly into income, this is built for that. If you need a fully guaranteed paycheck while you're finding your footing, this may not be the right fit yet. - You'll be an individual contributor from day one, but you won't be figuring it out alone. You'll get hands-on coaching, real client exposure, and the chance to build your own portfolio while the team supports you. What You'll Be Doing - Learn and eventually own parts of the sales cycle, from prospecting to closing - Help source and develop new business opportunities - Work with the team to craft proposals that meet client needs - Represent Adrenalin at meetings, networking events, and industry functions - Coordinate with internal teams to ensure smooth handover and delivery - Track your pipeline and learn how to read your own metrics - Build a habit of following market trends and using them in outreach Pre-requisites What You Bring - A genuine interest in business development, sales, events, or marketing - Self-started energy. You ask questions, you don't wait to be told everything twice - Comfort pitching ideas and starting conversations with people you don't know yet - Strong follow-through and attention to detail - Good communication and interpersonal skills - Familiarity with tools like LinkedIn and Canva - Bonus if you've done internships, part-time client-facing work, or event experience	- Working Hours: 10am to 6pm - Location/ Postal code: S(319262)

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Office Operations Executive	Key Responsibilities We are looking for an Office Operations Executive to keep our office running smoothly day to day, support the logistics behind our internal and company-facing events, and provide administrative support to our People & Culture team. This is a hands-on, detail-oriented role for someone who's organised, dependable, and comfortable owning a wide range of moving parts. What You'll Own - You will be the person who keeps the physical and helps bring our internal events to life. This includes: - Owning office operations: vendors, supplies, facilities, equipment, subscriptions, and anything that keeps the office functional day to day - Coordinating logistics for internal and company events, including career fairs, townhalls, and company-wide gatherings - Managing schedules and logistics for executive leadership, including calendars and meeting coordination - Capturing and following up on notes from internal and external meetings - Supporting the People & Culture team with hiring, onboarding, and general admin work - The role covers a fair amount of variety within these areas, and you will have the room to bring your own judgement to how things get organised and run. Pre-requisites Who Thrives in This Role - Fresh graduates are welcome to apply. You likely: - Have 0 to 2 years of experience in office administration, admin support, or event logistics - Are highly organized and comfortable juggling multiple trackers and deadlines - Communicate clearly and follow through on commitments - Are discreet with sensitive information - Enjoy variety and think ahead about what needs attention	- Working Hours: 10am to 6pm - Location/ Postal code: S(319262)
Project Event Associate	Key Responsibilities This is an entry-level, client-facing role. You will support event projects from planning through to execution, work closely with experienced project leads, and gradually take on more ownership as you grow. Fresh graduates are welcome to apply. Prior exposure to events is preferred but not mandatory. If you are eager to learn, enjoy fast-paced environments, and want to build a career in experiential events, this could be a great fit. What You'll be Doing	- Working Hours: 10am to 6pm - Location/ Postal code: S(319262)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Support the planning and coordination of event timelines, budgets, and deliverables - Assist in client communications, ensuring updates are clear, timely and accurate - Contribute ideas during brainstorming and planning sessions to bring event concept to life - Help manage day-to-day project coordination, including schedules, vendors, and stakeholders - Track project timelines and flag potential issues early to the project lead - Assist with basic budget tracking and cost coordination - Ensure workflows, timelines, and quality standards are followed throughout planning and execution - Provide regular updates to the project lead and management team - Support onsite event execution and post-event wrap-ups, including feedback and reporting - Stay curious about event trends and digital activations, and bring relevant ideas to the team Pre-requisites What We're Looking For - Fresh graduates are welcome to apply - Experience or internship exposure in events, marketing, communications, or related fields is preferred - Strong communication skills and willingness to learn how to manage client interactions - Organised, detail-oriented, and able to manage multiple tasks with guidance - Positive attitude, team player, and open to feedback - Proactive mindset and willingness to take initiative - Comfortable using tools like Canva and other content platforms - Open to learning and using new technologies, including AI and LLM tools, to support creativity and efficiency - Able to stay calm in fast-paced environments and adapt when plans change	
Social Media Executive	Key Responsibilities This is an entry-level role focused on executing and supporting social media content for Adrenalin Group's own channels. Fresh graduates with strong interest in social media, content creation, and on-the-ground storytelling are welcome to apply What you'll be doing - Execute day-to-day management of Adrenalin Group's social media channels across platforms such as Instagram, LinkedIn, and others as required - Support content planning, including contributing ideas and organizing content into content calendars - Capture daily behind-the-scenes content at the office, meetings, and internal activities	- Working Hours: 10am – 6pm - Location/ Postal code: S(319262)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Be on-site for events, activations, and shoots to capture real-time content such as photos, short-form videos, stories, and reels • Create and adapt social media content including captions, visuals, and short videos, following brand guidelines and tone of voice • Schedule and publish content consistently using approved tools and workflows • Monitor social media channels for comments and messages, supporting basic community engagement • Track basic performance metrics such as reach, engagement, and follower growth, and support simple reporting • Maintain organized records of content, assets, and approvals • Stay aware of social media trends, formats, and platform features to improve content execution Pre-requisites What we're looking for • Strong interest in social media, content creation, and digital storytelling • Comfortable being on-site and capturing content in real-world, fast-moving environments • Able to work hands-on with phones, cameras, and basic editing tools • Clear and concise written communication skills • Basic proficiency in Canva, Capcut and simple video editing tools • Familiarity with common social media platforms and content formats • Exposure to social media management or content creation is a plus, but not required	

#2 Far East Hospitality

Far East Hospitality, a premier hospitality assets owner and operator, is a 70-30 joint venture formed in 2013 between Far East Orchard Limited (a listed company under Far East Organization) and the Straits Trading Company Limited.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant / Sales Manager	Key Responsibilities - Engage in day-to-day sales activities, including telemarketing, sales calls, hotel visits, virtual presentations, and entertainment - Identify, pursue, and develop new sales leads and prospects to grow the client base - Build and maintain strong relationships with existing clients to foster loyalty and repeat business - Promptly handle leads, inquiries and provide suitable solutions to clients - Utilize property management systems, CRM tools, and loyalty platforms to manage accounts and track activities - Collaborate with the Operations team to ensure exceptional guest experiences - Attend client events and provide assistance as needed - Ensure timely responses and communication with clients - Gather and provide publicly available market information to stay informed - Regularly update superiors and the team on activities and market information - Achieve monthly sales targets to meet overall cluster budget - Regularly review the account portfolio, analyzing the performance of each account, and presenting action plans to management - Follow up with clients whose payments are outstanding and long overdue - Perform other duties assigned by supervisor diligently and professionally Pre-requisites - Bachelor's degree / Diploma in Business, Marketing, or Hospitality Management 0-4 years of hospitality sales experience (fresh graduates are welcome) - Ability to manage and support corporate and group accounts - Strong negotiation and communication skills - Knowledge of hospitality CRM systems (e.g., Opera, Delphi) - Ability to meet and exceed sales targets - Assist in preparing proposals, contracts, and reports - Good organizational and time management skills - Ability to build and maintain client relationships	- Working Hours: 44 hours - Location/ Postal code: S(59817)

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Hotel Technician	Key Responsibilities • Carry out preventive and corrective maintenance for the assigned properties • Ensure smooth running of all building Mechanical and Electrical services • Ensure all equipment are maintained and operated according to instruction • Carry out preventive maintenance of the equipment in accordance with Preventive Maintenance Schedule • Inspect the premises daily, perform building round checklist recording and replace defective parts • Attend to all M&E work orders within the stipulated time frame • Attend to emergency breakdown according to duty roster • Comply with building and fire safety rules and regulations • Coordinate term contract servicing/ ad-hoc repairs and endorse job done on-site • Record and monitor utilities consumption of the property • Update the stock cards of M&E parts • To be part of CERT team and execute the duties accordingly • Comply with Workplace Safety Rules and Regulations, building and fire safety rules and regulations • Perform any other duties assigned by supervisors, carrying them out diligently and professionally. Pre-requisites • NITEC in Mechanical or Electrical Engineering or equivalent • Versatile and able to do carpentry works • Able to do shift work	• Working Hours: 44 hours • Location/ Postal code: S(59817)
Reservation Sales Executive	Key Responsibilities • Handle all reservations received timely and accurately according to established SOPs. • Liaise with bookers and hotels to ensure a smooth pre-arrival experience. • Maintain up-to-date information on all hotel-related information including promotions. • Utilize upselling techniques to maximize revenue opportunities. • Ensure proper filing and recording of all correspondence. • Ensure compliance with the department's policies and procedures. • Perform any other duties assigned by supervisors, carrying them out diligently and professionally. Pre-requisites • Minimum Diploma in any field • Knowledge in Property Management System will be an advantage • Proficient in MS Office, email system, reservations system will be an advantage • Display high level of customer service	• Working Hours: 44 hours • Location/ Postal code: S(59817)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Possess strong communication and administration skills • Able to adapt in a fast-paced environment. • Able to work independently as well as a team • Able to work shifts, including weekends and public holidays (off-in-lieu if work on Public Holidays).	
Room Attendant (Islandwide)	Key Responsibilities • Clean and tidy guest rooms, including making beds, dusting, vacuuming, sanitizing bathrooms, and replenishing amenities. • Ensure all assigned rooms meet hotel cleanliness and presentation standards before guest check-in • Keep the work environment clean, tidy, and neat, maintaining cleanliness in corridors, carpets, wallpapers, furniture, guests' lift landing areas, pantries, and service lift landings at all time. • Equip and maintain housekeeping trolley with adequate supplies, ensuring neatness and readiness. • Ensure master key is received and returned with sign-in and sign-out. • Report room discrepancies and maintenance issues accurately and follow standard procedures Remove room service trays from rooms and return them collection point. • Monitor and address safety hazards, including fire exits, fire extinguishers, and emergency routes. • Report suspicious behavior, DND rooms, and lost & found items according to SOP. • Ensure compliance with legislated health and safety requirements within the workplace. • Conduct duties in a courteous, safe and efficient manner, following hotel and Singapore policies and procedure, while maintaining the highest level of service and communication. • Perform any other duties assigned by supervisors, carrying them out diligently and professionally. Pre-requisites • Minimum secondary education or equivalent. • No prior experience required; relevant housekeeping experience is an advantage. • Physically fit and able to perform manual tasks in a fast-paced environment. • Strong attention to detail and cleanliness standards. • Positive attitude with a willingness to learn and follow instructions. • Basic communication skills and service-oriented mindset. • Able to work shifts, including weekends and public holidays. • Well-groomed and professional in appearance.	• Working Hours: 44 hours • Location/ Postal code: S(59817)
Senior / Duty Manager (Islandwide)	Key Responsibilities • Ensure the effective, efficient, and profitable operation of the hotel, maintaining high service standards in all areas.	• Working Hours: 44 hours

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Supervise and oversee Front Office operations during assigned shifts, including reception, cashiering, telephone, reservations, and baggage services. Monitor staff conduct, grooming, and job performance to ensure service excellence and uphold the hotel's corporate image. - Provide prompt, courteous, and efficient guest service, including check-ins and check-outs. Handle guest complaints with tact, diplomacy, and professionalism. - Conduct or assist in pre-arrival inspections for VIP rooms, ensure delivery of complimentary amenities, personally escort VIP guests, and coordinate with relevant departments regarding VIP arrangements. - Review the Front Office Logbook at the start of each shift, follow up on messages and outstanding actions, control access to room keys, and handle correspondence related to inquiries, reservations, and guest feedback. Monitor and address housekeeping discrepancy reports. - Handle matters related to guest safety, incident reporting, theft, and guest conduct issues. - Take charge of training reception staff, including planning, organizing, and conducting structured on the job training programs. - Monitor room inventory closely to maximize room utilization, occupancy, and revenue. Work collaboratively with the Sales team to optimize group allotments and enhance yield. - Take responsibility for staff and guest evacuation in emergency situations, such as fire, in the absence of the Safety & Fire Manager. Attend CERT training as required by regulations. - Perform any other duties assigned by supervisors, carrying them out diligently and professionally. Pre-requisites - Minimum Diploma in Hospitality, Tourism, or related field. - At least 2–3 years of Front Office or supervisory experience in the hotel industry. - Proficient in Opera PMS or other hotel management systems. - Hospitality certifications (e.g., CERT, service excellence, leadership, or operations) are an advantage. - Strong leadership, communication, and problem-solving skills. - Service-oriented with the ability to handle guest feedback and operational issues effectively. - Well-groomed and professional in appearance and demeanor. - Willing to work rotating shifts, weekends, and public holidays.	Location/ Postal code: S(59817)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Senior / Guest Service Assistant	Key Responsibilities • Work closely with the Assistant Manager to provide courteous services, efficiently and tactfully responding to guests' complaints, requests and inquiries. • Collaborate closely with Concierge, Reception, Bell Counter and Front Office Cashier on guests' arrival and departure. • Establish contacts with house guests/ long-staying guests and offer assistance when needed. • Conduct courtesy calls to guests. • Stay well-versed and updated on all tourist-related information. • Maintain and manage stock of promotional materials for daily operations. • Perform any other duties assigned by supervisors, carrying them out diligently and professionally. Pre-requisites • Minimum Secondary school education or equivalent; hospitality or customer service experience preferred. • Friendly and service-oriented, with good communication and interpersonal skills. • Team player who can work closely with Front Office and other hotel departments. • Neat and professional appearance with a positive work attitude. • Willing to work rotating shifts, weekends, and public holidays.	• Working Hours: 44 hours • Location/ Postal code: S(59817)
Senior / Guest Service Assistant, Bell Desk (Islandwide)	Key Responsibilities • Greet guests upon arrival and departure and assist with their luggage. • Collaborate closely with the Front Office team to provide courteous and efficient service to guests. • Establish rapport with in-house and long-staying guests, offering assistance as needed. • Respond efficiently and tactfully to guests' requests and enquires, including hotel facilities and services, as well as general information beyond the hotel (e.g. local attractions, transportation options, dining recommendations, etc.). • Liaise closely with Reception on guests' arrival and departure. • Make courtesy calls to guests. • Stay well-versed and updated on all tourists related information, events and conferences. • Manage guest baggage storage, as well as the delivery of parcels and correspondence. • Maintain accurate records by updating the movements log including delivery of luggage, parcels to guest rooms, and baggage stored or retrieved. • Ensure the lobby, driveway, and luggage storage areas are kept clean and presentable at all times.	• Working Hours: 44 hours • Location/ Postal code: S(59817)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Stay informed about the day's events within the hotel and assist guests or visitors with directions and relevant information as required. - Oversee and maintain smooth traffic flow at the hotel driveway - Requisite and keep stock of promotional materials for daily operations. - Perform any other duties assigned by supervisors, carrying them out diligently and professionally. Pre-requisites - Minimum Secondary school education or equivalent; hospitality experience preferred - Strong customer service and communication skills with a friendly and professional attitude - Good knowledge of local attractions, transport, and dining options to assist guests effectively - Ability to handle luggage and perform standing/walking duties - Team player who can coordinate with Front Office and other departments - Neat and well-groomed appearance with a service-oriented mindset - Willing to work rotating shifts, weekends, and public holidays	
Senior / Guest Service Executive (Islandwide)	Key Responsibilities - Work closely with the Assistant Manager and provide courteous services to guests. Respond efficiently and tactfully to guests' complaints, requests and inquiries. - Provide courteous and efficient service, striving to fulfill each guests' request whenever possible. Ensure all telephone calls are promptly handled within three rings. - Handle cashiering functions and adhere to the residence's Standard Policies & Procedure. - Maintain good guest relations with in-house guests at all times, projecting a courteous and hospitable attitude. - Be familiar with all room types and rates in the hotel, as well as their availability status and upsell whenever possible. - Take ownership of problems and promptly handle guest complaints according to established procedures. Report to the supervisor for further follow-up when necessary and submit glitch reports as necessary. - Ensure guest room security, emergency, and fire procedures are followed, and encourage the use of Safe Deposit boxes (El-Safe) while adhering to related policies & procedures. - Acquire knowledge of hotel facilities, functions, major city attractions, and events to provide accurate information to guests upon request. Maintain a professional, courteous working relationship, and ensure effective communication with all hotel personnel. - Maintain a well-groomed appearance and a tidy work area, upholding the highest standard of personal grooming.	- Working Hours: 44 hours - Location/ Postal code: S(59817)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Perform any other duties assigned by supervisors, carrying them out diligently and professionally. Pre-requisites - Minimum Diploma in Hospitality, Tourism, or related field - Prior experience in Front Office or Guest Services preferred - Strong communication and problem-solving skills to handle guest enquiries and feedback effectively - Leadership qualities with the ability to guide and support team members - Well-groomed and professional in appearance and conduct - Willing to work rotating shifts, weekends, and public holidays	

#3 Grand Hyatt Singapore

We care for people so that they can be their best, and it is our natural propensity to care that differentiates us as the Hyatt family. At Grand Hyatt Singapore, the commitment to care is extended to all stakeholders, including communities, guests, and most importantly our team members. Care is at the heart of our business, and it's this distinct guest experience that makes Hyatt one of the world's best hospitality brands and one of the world's best place to work. Make a difference in the lives around you, and join a company that values respect, integrity, humility, empathy, creativity, and fun.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Engineer	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers. - Designated as Assistant Engineering Manager, the Assistant Engineer is responsible to assist in the smooth and efficient running of the Engineering Department in support of all other operating departments. Pre-requisites - Possess an Engineering Diploma/Degree in Electrical / Mechanical / Facility Management or equivalent. - Competence in financial planning and contract management. - Good working knowledge of MS Word, Excel, Powerpoint. - Possess good creative-thinking and problem-solving skills. - Results-driven individual capable of effective people management, quality control and projects delivery on-time within budget in a fast-paced environment. - Pro-active, independent and able to work with minimum supervision. - General knowledge of all facility and building systems including HVAC, power distribution, fire protection system, plumbing and building maintenance. - Able to perform duty on weekends and public holidays. - Prior experience in the hotel industry will be an advantage.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Applicants from the building and engineering industries are welcome to apply. - Applicants with relevant experience and possess a Higher Nitec/Nitec certification in Electrical / Mechanical / Facility Management or equivalent are also welcome to apply.	
Assistant Laundry Supervisor	Key Responsibilities - You will be responsible to assist with the efficient running of the department in line with Hyatt International's Corporate Strategies and brand standards, whilst meeting employee, guest and owner expectations. The Assistant Laundry Supervisor is responsible to contribute to the smooth and efficient running of the Laundry Department. Pre-requisites - Good communication and customer relations skills. - Able to perform duty on weekends and public holidays. - Prior supervisory experience in the hotel industry will be an advantage.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Assistant Manager - Event Service	Key Responsibilities - You will be responsible to assist with the efficient running of the department in line with brand standards, whilst meeting employee, guest and owner expectations. The Assistant Manager – Event Service is responsible to assist the Event Service Manager in managing the Event Service department as a successful independent profit centre, in line with the department's operating concept and Hyatt International standards, ensuring maximum guest satisfaction while operating within budget, helping to ensure the financial success of the department. Pre-requisites - Minimum 2 years work experience as Assistant Banquet Manager or Team Leader/Captain in a hotel or large banquet with good standards.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Assistant Manager - Front Office	Key Responsibilities - You will be responsible to collaborate with the Assistant Front Office Managers to maintain the efficient running of the department and uphold brand standards. - Assist in managing the day-to-day operations of the hotel's front desk, contributing to a flawless guest experience. Demonstrate your commitment to guest safety and satisfaction by playing a key role in our emergency response procedures, ensuring the wellbeing of our guests and colleagues. Pre-requisites - Candidates with Diploma / Degree in Hospitality / Tourism Management or equivalent will be preferred. - Minimum 2 years work experience in hotel operations.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Possess good customer relations, communications and interpersonal skills. - Able to work shifts, weekends and public holidays.	
Bartender / Mixologist	Key Responsibilities - We are looking for an experience Bartender with positive and engaging personality to assist the Bar Manager in delivering efficient and quality service to guests according to Hyatt's standards. The Bartender will be responsible for taking and fulfilling beverage orders, maintaining positive guest interactions and performing beverage inventories. Pre-requisites - Available to work nights, weekends, and holidays - Minimum 2 years work experience as a Bartender in a bar, hotel or restaurant - Have an eye for detail and understanding of drink mixing tools and techniques - Knowledgeable about cocktails, mocktails, liquors and spirits, beers and wines - Possesses Strong Money-Handling Skills	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Bell Attendant	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your guests. The Bell Attendant is responsible to ensure the smooth and efficient running of the Baggage services within the Rooms Division. Pre-requisites - Possess minimum PSLE - Pleasant disposition and well-groomed - Able to work shifts, weekends and public holidays.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Captain	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers. The Captain - Outlet is responsible to serve Food & Beverage to guests in the assigned Place of Work, provide a courteous, professional, efficient and flexible service in order to maximize guest satisfaction. The Captain - Outlet is also responsible to oversee work stations in the assigned Place of Work. Pre-requisites - Ideally with GCE 'O' Level or a diploma in Hospitality or Tourism management. - Minimum 2 years work experience in hotel operations. - Good customer service, communications and interpersonal skills are a must.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Chef de Partie (Le Pristine Kitchen)	Key Responsibilities As Chef de Partie, you will be part of an international kitchen team consisting of talented and motivated people who strive for perfection. Sergio's philosophy is that eating at Le Pristine should be a celebration. TASKS • Providing cold and warm dishes. • Making mise-en-place. • Placing and checking orders. • You work with the team to deliver the perfect service and quality. • Ensuring order and tidiness in the kitchen. • Assisting the chefs where necessary. Pre-requisites • Enthusiastic, passionate and ambitious. • An eye for detail and a “hands-on” mentality. • You can work independently and act as a collegiate in a team. • Minimum 2 year’s experience in a similar position. • Good command of the English language.	• Working Hours: Rotating Shift • Location/ Postal code: S(228211)
Commis Chef	Key Responsibilities • You will be responsible to provide an excellent and consistent level of service to your customers. The Commis Chef is responsible to prepare a consistent, high quality food product and ensure courteous, professional, efficient and flexible service that supports the outlet's operating concept and in accordance with the hotel’s standards. Pre-requisites • Minimum 1 year of experience in a similar position.	• Working Hours: Rotating Shift • Location/ Postal code: S(228211)
Commis Chef (Le Pristine Kitchen)	Key Responsibilities • As Commis Chef you will be part of an international kitchen team consisting of talented and motivated people who strive for perfection. Sergio's philosophy is that eating at Le Pristine should be a celebration. • Preparing the service, executing mise-en-place. • You work with the team to deliver the perfect service and quality. • Ensuring order and tidiness in the kitchen. • Assisting the chefs where necessary. Pre-requisites • Enthusiastic, passionate and ambitious. • An eye for detail and a “hands-on” mentality. • Able to work well under stress. • You can work independently and act as a collegiate in a team. • Minimum 1 year experience in a similar position. • Good command of the English language.	• Working Hours: Rotating Shift • Location/ Postal code: S(228211)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Demi Chef	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers. The Demi Chef is responsible to prepare a consistent, high quality food product and ensure courteous, professional, efficient and flexible service that supports the outlet's operating concept and in accordance with the hotel's standards. Pre-requisites - Minimum 1 year of experience in a similar position.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Guest Service Officer - Guest Service Centre	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers. The Guest Service Officer (Telephone Operator) is responsible to attend to both internal and external calls, conduct trouble-shooting and direct guest requests to relevant department. Pre-requisites - Possess minimum G.C.E. "O" levels. - Candidates with Diploma / Degree in Hospitality / Tourism Management or equivalent will be preferred. - Minimum 6 months work experience in hotel operations. - Possess good customer relations, communications and interpersonal skills. - Able to work night shifts, weekends and public holidays	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Host - Front Office	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers. The Host is responsible to contribute to the smooth and efficient running of the Front Office within the Rooms Division. Pre-requisites - Possess minimum G.C.E. "O" levels. - Candidates with Diploma / Degree in Hospitality / Tourism Management or equivalent will be preferred. - Minimum 6 months work experience in hotel operations. - Possess good customer relations, communications and interpersonal skills	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Host - Guest Experience	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers as well as assisting the daily shift operations in line with brand standards. The Host - Guest Experience is responsible to contribute to the smooth and efficient running of the Guest Experience team within the Rooms Division, including the Concierge and Belldesk team. Pre-requisites - Able to work shifts, weekends and public holidays	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Housekeeping Attendant	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers. The Housekeeping Attendant is responsible to conduct cleaning duties in the assigned place of work and provide a courteous, professional, efficient and flexible service to your customers. The Housekeeping Attendant is responsible to ensure the cleanliness of the hotel's guest rooms and floors, corridors and surrounding back areas. Pre-requisites - Possess GCE 'N' level and above - Pleasant disposition, well-groom, enthusiastic and energetic - Able to work shifts, weekends and public holidays	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Housekeeping Supervisor	Key Responsibilities - You will be responsible to assist the efficient running of the department in line with Hyatt brand standards, whilst meeting guest and owner expectations. The Housekeeping Supervisor is responsible to assist to manage all functions related to the cleanliness of the hotel's guest rooms and public area. Pre-requisites - Possess minimum G.C.E. "O" Levels. - Minimum 2 years experience in hotel operations in similar capacity. - Possess good problem solving, administrative and interpersonal skills.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Human Resources Assistant	Key Responsibilities - You will be responsible to provide an excellent and consistent level of administrative support to your customers. The Human Resources Assistant is responsible to assist the Director of Human Resources in the efficient running of the Human Resources Department. Pre-requisites - Ideally with a university degree or diploma in HRM/HRD or Hospitality/Tourism Management - Minimum of 1 year direct experience in personnel related functions - Have strong planning and people management skills and the ability to communicate effectively with all levels of associates - Good team player capable of developing win-win solutions across departmental lines - Is savvy in social media	- Working Hours: 8:30am to 6:15pm - Location/ Postal code: S(228211)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Laundry Operator	Key Responsibilities - You will be responsible to assist with the efficient running of the department in line with Hyatt International's Corporate Strategies and brand standards, whilst meeting employee, guest and owner expectations. The Laundry Operator is responsible to contribute to the smooth and efficient running of the Laundry Department. Pre-requisites - Able to work shifts, weekends and public holidays	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Pastry Chef	Key Responsibilities - You will be responsible to assist with the efficient running of the department in line with brand standards, whilst meeting employee, guest and owner expectations. The Pastry Chef is responsible to manage the Pastry Kitchen as a successful independent profit center, ensuring maximum guest satisfaction, through planning, organizing, directing, and controlling the Kitchen operation and administration. Pre-requisites - Minimum 2 years work experience as Pastry Chef, or Assistant Pastry Chef in a hotel or large restaurant with good standards; preferably with experience in luxury international brands. - Ideally with an apprenticeship or professional diploma in Food Production with pastry specialisation. - Good practical, operational and administrative skills with a flair for creativity are a must.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Room Coordinator	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers - The Rooms Coordinator is responsible to contribute to the smooth and efficient running of the Reception within the Rooms Division Pre-requisites - Possess minimum G.C.E. "O" levels. - Candidates with Diploma / Degree in Hospitality / Tourism Management or equivalent will be preferred. - Minimum 6 months work experience in hotel operations. - Possess good customer relations, communications and interpersonal skills.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Spa Attendant	Key Responsibilities - You will be responsible to provide and excellent and consistent level of service to your guests. - The Spa Attendant is responsible to ensure the overall cleanliness of the Spa and to ensure maximum efficiency, safety and uncompromised attention to our guests or club members	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites Able to work shifts, weekends and public holidays	
Spa Receptionist	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to your customers - The Receptionist is responsible to ensure the smooth and efficient running of the reception within Damai Pre-requisites - Possess GCE 'O' level qualification and above - At least 6 months of prior experience in similar capacity in a spa environment - Pleasant disposition and well-groomed - Good command of spoken and written English - Able to work shifts, weekends and public holidays	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Team Leader - Engineering	Key Responsibilities - You will be responsible to complete all maintenance works/requests and preventive maintenance tasks timely and accordingly to the established schedule and ensure high quality of finishing work; and report any abnormal conditions noticed with safety related equipment or installation Pre-requisites - Minimum 3 years of relevant working experience in related field is preferred - Qualification in Electrical/Mechanical Engineering and/or Building Management/Facility Management - Good team player, ability to work with minimal supervision - Able to work on rotating shifts, weekends and public holiday	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Team Leader - Food & Beverage	Key Responsibilities - You will be responsible to assist with the efficient running of the department in line with Hyatt International's Corporate Strategies and brand standards, whilst meeting employee, guest and owner expectations. - The Team Leader - Outlet is responsible to assist the Outlet Manager in ensuring that the outlet is managed efficiently according to the established concept statement, providing courteous, professional, efficient and flexible service at all times. Pre-requisites - Ideally with GCE 'O' Level or a diploma in Hospitality or Tourism management. - Minimum 3 years work experience hotel operations. - Good problem solving, administrative and interpersonal skills are a must.	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Team Leader - Front Office	Key Responsibilities - You will be responsible to assist with the efficient running of the department in line with Hyatt brand standards, whilst meeting employee, guest and owner expectations. - The Team Leader – Front Office is responsible to assist to ensure the smooth and efficient running of the Front Office within the Rooms Division Pre-requisites - Candidate with Diploma / Degree in Hospitality / Tourism Management or equivalent will be preferred - Minimum 2 years work experience in hotel operations - Possess good customer relations, communications and interpersonal skills - Able to work shifts, weekends and public holidays	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Technician	Key Responsibilities - Possess knowledge and hands-on skills in, Electrical, Plumping, HVAC, and Painting Pre-requisites - Experience with video editing, alignment with Hatch Media voice and branding	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)
Waiter / Waitress	Key Responsibilities - You will be responsible to provide an excellent and consistent level of service to guests. - The Waiter/Waitress is responsible to serve Food & Beverage to guests in the assigned Place of Work. - To attend to guests' enquiries, taking necessary actions to anticipate their needs and ensure that they have a positive dining experience by exceeding their expectations - Provide a courteous, professional, efficient and flexible service in order to maximize guest satisfaction Pre-requisites - Ideally with GCE 'O' Level - Minimum 6 months work experience - Good customer service, communications and interpersonal skills are a must	- Working Hours: Rotating Shift - Location/ Postal code: S(228211)

#4 Hatch Technologies

Hatch is a social venture that finds, trains, and places driven individuals where they're needed the most. Because we believe Southeast Asia's skills gap isn't a talent problem but an infrastructure problem, we're building infrastructure for the people who deserve better work, and the businesses that deserve better people.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Academy Programme Management Intern	Key Responsibilities - Support Hatch Media with the Video Editing workflow for our media projects and social media content Pre-requisites - Experience with video editing, alignment with Hatch Media voice and branding	- Working Hours: To Ask employer during interview - Location/ Postal code: S(187949)
Film Crew	Key Responsibilities - Support Hatch Media with onsite filming for our media projects Pre-requisites - Positive attitude, responsive and reliable, able to support with moving equipment	- Working Hours: To Ask employer during interview - Location/ Postal code: S(187949)
Media Intern	Key Responsibilities - Support Hatch Academy in our various training programmes as a facilitator, supporting learners in an engaging and enriching experience in our programmes Pre-requisites - Confident in engaging learners and deepening their engagement with our training, friendly and approachable, clear communication	- Working Hours: To Ask employer during interview - Location/ Postal code: S(187949)
Programme Facilitator	Key Responsibilities - Leads training programmes to support learners in digital marketing, graphic design, SEO, AI tool usage upskilling Pre-requisites - Experience in subject matter (AI, digital marketing, graphic design, SEO) and conducting and planning effective training for various learner groups	- Working Hours: To Ask employer during interview - Location/ Postal code: S(187949)
Programme Trainer	Key Responsibilities - Support the coordination and delivery of Hatch's Academy programmes, ensuring smooth operations, positive learner experiences, and effective programme execution. Pre-requisites - Strong organizational and time-management skills, comfortable with digital tools (Google, Workspace, Notion,	- Working Hours: 9-6pm - Location/ Postal code: S(187949)

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Zoom) clear and empathetic communicator, interested in education and social impact.	
Video Editor	Key Responsibilities - Support Hatch Mediahouse across the full production pipeline, from pre-production planning to on-set shooting and post-production editing Pre-requisites - Showreel/portfolio of video/photo work, understanding of production fundamentals (camera, lighting, audio, or editing) reliable on set, clear communicator and collaborative	- Working Hours: 9-6pm - Location/ Postal code: S(187949)

#5 KFC & Pizza Hut

KFC:

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

Pizza Hut:

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

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
F&B Supervisor/Assistant Manager	Key Responsibilities - Be the right-hand wingman/woman to the Restaurant General Manager - Supervise, motivate and coach your team to be rockstars in customer service, cleanliness, and speed - Handle shift management in organize manpower, making sure operations run smoothly (and on time!) - Keep the vibe positive while making sure health, safety, and food quality standards are met - Assist in training and developing team members to be the best version of themselves (and maybe even future managers!) Pre-requisites 1-2 years of supervisory experience in a food service or hospitality industry - Strong supervisory, interpersonal, communication (written and spoken) and organizational skills	- Working Hours: Shift - Location/ Postal code: Multiple Location

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Possess basic computer skills to operate POS (cash registers) systems • Must be willing to work various shifts including weekends and public holidays • Physically fit, which need to walk and stand for several hours • Must wear safety shoes as need to go into kitchen	
F&B Supervisor/Assistant Manager	Key Responsibilities • Be the right-hand wingman/woman to the Restaurant General Manager • Supervise, motivate, and coach your team to be rockstars in customer service, cleanliness and speed • Handle shift management in organize manpower, making sure operations run smoothly (and on time!) • Keep the vibe positive while making sure health, safety, and food quality standards are met • Assist in training and developing team members to be the best version of themselves (and maybe even future managers!). • Assist in maintaining restaurant budgets and controlling costs – but don't worry, you'll still get your bucket of fun! • Ensure the store runs as smoothly as a perfectly crispy chicken wing • Be ready to lift and carry items like flour and chicken, up to 20kg – some muscle power is needed! Pre-requisites • 1-2 years of supervisory experience in a food service or hospitality industry. • Strong supervisory, interpersonal, communication (written and spoken) and organizational skills • Possess basic computer skills to operate POS (cash registers) systems • Must be willing to work various shifts including weekends and public holidays • Physically fit, which need to walk and stand for several hours • Must wear safety shoes as need to go into kitchen	• Working Hours: Shift • Location/ Postal code: Multiple

#6 Marina Bay Sands

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. The vision was to build an integrated development that is timeless, and a landmark that possesses a distinct identity which distinguishes Singapore from other cities.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Butler	Key Responsibilities - Butler Services offer personalized service with commitment to create unforgettable memories for our Guest at Marina Bay Sands Pre-requisites - Customer Service	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
Cage Cashier	Key Responsibilities Able to perform Front Window, Team Member Bank and/or Fill Bank functions, duties and responsibilities include, but are not limited to; - Being responsible for an impress inventory of cash float - Perform various financial transactions, in support of the Casino Table Games Operations, Slot Operations and the casino Guests playing in these areas, including: - Cash-in/ Cash-Out gaming chips - Perform foreign currency exchange - Redeem Slot Machine payout tickets/TITO/ vouchers for cash/cash equivalent - Perform patron account transactions (safe keeping/front money deposits & refunds) - Check cashing, check/marker redemptions and consolidations - Perform credit card and EFTPOS cash advances - Perform Rolling Chip Exchanges - Other cashier tasks as required Pre-requisites Education & Certification - Secondary education preferred Experience - No experience required as training will be provided - Willing to work various shifts, including mornings, afternoons, and overnight, as well as on public holidays	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
Casual - Entertainment Usher	Key Responsibilities - Assist patrons in finding seats, lighting the way with flashlights if necessary. - Search for lost articles or for parents of lost children. - Refuse admittance to undesirable persons or persons without tickets or passes. - Settle seating disputes and help solve other patrons concerns.	- Work Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Guide patrons to exits or provide other instructions or assistance in case of emergency. • Examine and scan tickets or passes to verify authenticity, using criteria such as date and time. • Greet patrons attending events. • Arrive on-time in appropriate dress for scheduled shifts (or obtain replacement if unable to work). • Attend Pre-Event briefings for assignment and event specifics. • Ability and willingness to work any assignment. (Assignments may include checking patrons' coats and belongings, scanning tickets, escorting patrons to seats, etc). • Be in assigned area by designated time. • Understand and perform duties of assignment. • Monitor physical surroundings in assigned area prior to and throughout event for safety, cleanliness and functionality; notify Supervisor of concerns. • Respond quickly and courteously to patrons' needs, questions, comments, or concerns with answers and/or action. • At event's end, walk through assigned area retrieving lost items, booster seats, etc. and turn them in accordingly. Essential Job Functions • Excellent communication and problem solving skills • To ensure smooth operations for patrons attending events at Marina Bay Sands. • Understand and adhere to established policies and procedures. • Actively assist with established Front of House emergency procedures. (Familiar with location and operation of emergency exits and equipment). • Assist patrons with special needs. • Ability to provide accurate knowledge to patrons regarding venue logistics (i.e. location of Box Office, restrooms, F&B concessions, Cloak Room, etc), information about the event, general building history, etc. • Ability to repeatedly climb stairs – up and down – to provide effective staff coverage in all areas of the theatres. • Ability to stand for long periods, sometimes for the duration of an event. • Work all assigned shifts and arrive at call time (or obtain replacement). • Work flexible hours, including nights and holidays. • Attend required trainings and briefings. • Assisting in Front-of-House related event setups and teardowns comprising of carrying and arranging seats to optimize seating arrangements, placement and removal of seat tags, ensuring event signage is displayed prominently on signage stands, setting up queue lines using stanchions as well as setting up barricades, tables and bins at key areas as and when required.	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites • Commit to at least six months of service. • Enjoy working in a fun-filled environment. • Ability to provide quality customer service. • Ability to solve problems quickly and courteously. • Excellent communication and problem-solving skills, including ability to maintain composure under stress.	
Casual - Event Helper (Special Events)	Key Responsibilities • Events job such as registration, handling patron's enquiries and other ad-hoc duties assigned. • Assist in event setup • Simple knowledge of internet usage, Microsoft word or excel program • Ushering duties Pre-requisites • Entry level • No experience required • Able to commit for a long term period. Preferably at least 6 month and above. Those who are working full time and are able to commit on weekend will be welcome to. • At least 21 years old (a valid Entry Levy to enter Casino Premises) • Must be comfortable working in a smoking environment as the candidate will be required to work in the casino.	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)
Casual - Security Officer	Key Responsibilities • Perform security functions at assigned posts in the non-gaming areas. • Respond to all emergencies and alarms as directed by Security Operations Centre and Security Management. • Monitor and manage crowd levels within the work environment. • Effectively participate in the management of potential safety hazards including fire alarms, emergency situations, bomb threats and building evacuation. • Maintain and apply skills to deal with conflict situations that occur within the work environment in an appropriate manner. • Handle lost and found property in accordance to procedures. • Participate in training programs. • Actively participate in regular performance improvement reviews. • Perform all duties as directed by the Vice President of Security. Pre-requisites Education & Certification • At least 'N' Levels and above. • Must be PRD licensed.	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Chef de Partie	Key Responsibilities - As a Chef de Partie, you are required to work closely with the Sous Chef and Head Chef in order to assist with the preparation, cooking and presentation of produce. You are responsible for running a section with the assistance of Commis Chef - The management of a section with the assistance of Commis Chefs - The preparation and cooking of food to the restaurant specific standards - Development and supervision of the Commis Chef on section - Awareness and implementation of waste controls - Section stock control and rotation - Completion of the cleaning schedule for the kitchen - Understand the functional administration of the restaurant, i.e., docket procedures, stations, table numbers, food labelling etc - Detailed Knowledge of the full menu - Team working - Compliance with legal requirements under the H&S act 1974 and food hygiene - Adherence to all policies, procedures, standards, specifications, guidelines and training programs - Reporting of maintenance issues to the relevant parties - All restaurant and menu standards adhered to at all times - Food produced to highest standards and to restaurant specification - Wastage kept to an absolute minimum - Stock items used in the correct order - Ability to give a detailed description of all dishes - All health and safety requirements met and documentation including cleaning schedules and temperature records completed - Full support given to Sous and Head Chef and colleagues - Smooth and efficiently run section, tasks completed in a timely manner - Regular and consistent training, coaching and support given to Commis chefs Pre-requisites Experience - Minimum 5 years of experiences in a full fletch kitchen with at least 2 years in the similar capacity Competencies - Possess food hygiene and safety certification - Able to work on rotating shifts, weekends & public holidays - Possess a well-groomed, professional appearance - Demonstrates a full understanding of their role and carries it out in line with their job description - Works effectively with the rest of the team	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Is able to prioritize tasks and demonstrate effective time management and coordinating, controlling and managing different resources - Communicates clearly, professionally and concisely whilst actively listening to others and giving consideration to their needs and opinions - Tries to take the bigger picture into consideration and is confident as to when and where to seek guidance and clarity from senior members of the team.	
Commis (III, II, I)	Key Responsibilities Personnel Management - Follow orders and advice instructed by Chef de Partie and Sous Chefs to perform job task following directions. - Adapt yourself to business needs and be willing to work any day of the week and any shift. - Remain focus and complete one task before switching to the next one. - Follow work list assigned by Chef de Partie, completed within acceptable time frame. - Attend and participate in company trainings, embracing learning opportunities with a positive attitude and adhere to company philosophy. - Work calmly and efficiently while promoting good working relations in the culinary/pastry/bakery department. - Able to demonstrate a positive attitude and take pride in one's work. This must be reflected in the product produced for our guests to consume. - Be aware of and adhere to company policies and statutory requirements with regards to health and safety, sanitation, and fire procedures. - Report to culinary management any maintenance defects using the correct and proper procedures. - Maintain high standards of grooming for oneself and subordinates ensuring good customer relations are maintained at all times, in particular when working in the public areas of the hotel. - Ensure that you report to work on time as per culinary department schedules. Report any sickness or absence from work using the correct procedures. Kitchen / Food - Monitor the production of food items to ensure they are in compliance with the prescribed recipes and specifications. Adhere to all the standards of food presentation, production, and portioning controls. - Ensure quality of food items according to the standards in place. It includes ensuring all food items are in perfect sanitary condition, applying First in First out! kitchen best practice. - Ensure all food products are stored properly in their appropriate fridges and storage containers throughout a shift.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Maintain a high standard of cleanliness and sanitation in and around all culinary work areas and ensure that all colleagues clean their stations after every service. - Ensure safe and proper use of equipment at all times and to instruct this to all culinary colleagues. Pre-requisites Experience 1-3 years of experiences as a culinary arts, pastry or bakery profession. Competencies - Able to identify different kind and categories of raw materials. - Can differentiate the various type of cuisines. - Basic cooking and sanitary knowledge - Monitoring of basic cooking preparation techniques and utilization of knives. - Have a well-groomed, professional appearance. - Willing and able to work shift work.	
Customer Relations Executive	Key Responsibilities Responsible for assisting casino guests during their visit to Marina Bay Sands (MBS). Job Responsibilities - Provide excellent and delightful service to casino guests and assist them with their needs and requests. - Assist guests with their trip arrangements and ensure prompt and close follow-up (e.g. hotel arrangements, transportation arrangements, dining arrangements, etc.). - Conduct guided MBS Casino familiarization tours for guests. - Introduce programs (with the relevant terms and conditions) to potential Paiza players. - Proactively identify potential gaming patrons and work with Market Development Sales Team on host management. - Provide personalized service and establish close rapport with assigned patrons. - Engage guests through telemarketing calls and invite them for repeat visits and/or events and promotions. - Collaborate with stakeholders (such as Sales, Transportation, Hotel Operations, Cage, Table Games, etc.) on guests' feedback and with objective to enhance the service standards for guests. - Assist with execution of Special Events and Promotions. - Ensure compliance with the organization's guidelines and regulations when carrying out work duties. - Perform all other ad hoc duties as and when required. Pre-requisites - Customer Service - Mandarin speaking to serve our china guests	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Dealer	Key Responsibilities - Deal games and provide excellent and friendly service to every guest, to help instill the perception in the minds of all guests and the public, that Sands is an establishment which exudes the highest standards of gaming entertainment in the world Pre-requisites Education & Certification - Secondary education preferred Experience - No experience required as training will be provided - Willing to work various shifts, including mornings, afternoons, and overnight, as well as on public holidays	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
Doorperson/Bellhop	Key Responsibilities - Arrive to work in the correct mental, emotional and physical state to execute the responsibilities of the role - Prepare their workstation, equipment and required work materials to ensure the full scope of the job can be executed - Up to date and in-depth knowledge of all property wide information - Up to date of internal promotions and be familiar with the local community and events in town - Ensure accurate information, and appropriate recommendations can be made to guests based on their profiles and or preferences to enhance their stay in MBS and Singapore - In depth knowledge of all room and suite types, including room features, and inclusions to enable the bellman to provide an anticipatory and thoughtful room orientation to our guests - Remain in continuous communication internally to ensure the overall operations of the Guest Services Team runs smoothly and in control of the Guest Service Command Center and Management in static locations - Attend to guests upon their arrival and departure, or whenever in guest facing areas of the property, providing proactive and attentive service - Adapt to changes and ensure adherence to organisational operating procedures and service standards - Handles luggage for both arriving and departing guests and groups. This includes proper handling, tagging and delivering of luggage - Rotated to perform duties at the curb and work closely with Bell Captain and Supervisor at the driveway to ensure guest's arrival and departure experience is seamless - Is trained to handle luggage handling equipment like bell-cart and birdcage trolley - Carry Mobile Duty Phones and operate Mobile FCS system for job receiving and dispatching	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Deliver incoming items to the guestrooms at the request of guests, or management - Maintain the luggage storage room - Handles baggage-related requests such as long-term/short-term storage, luggage repair - Sort and deliver daily newspapers to all VIP rooms, suites and scheduled rooms Perform Service and Operational Excellence - Able to apply service standards consistently in all interactions with internal and external guests - In depth understanding of guests' service journey across departments to ensure relevant information is provided to guests - In depth understanding of internal process flows to ensure relevant information and follow up is done with relevant departments - Take ownership of guest's request. In the event, if the request is not directly related to guest services area of capacity, the request is communicated to the right department in a timely manner Apply Operational Risks - Be aware of OSHA (Occupational Safety and Health Act), practices and reinforces safety guidelines - Report and document special incidents that command management's attention; incidents may include vandalism, fight, fire, abuse, accidents, etc. - Monitor activities in both front and back of the house; report any suspicious characters, items and/or activities to the Security Department - Respond appropriately to any emergency situations Participate Employee Engagement - Participate in departmental and property initiatives - Demonstrate an enjoyment and enthusiasm for work through effective relationships with other Team Members/ Department by embracing OneMBS culture - Feedback and input are communicated in an open and transparent manner with management - Involve in Documentation, Financial and Report Management - Observe the usage of supplies to ensure that it's within budget and minimize wastage - Contribute ideas in support of the company vision, mission, value and guiding principles - Actively involved in sustainability programs to drive organizational green initiatives - Perform any other duties and responsibilities as and when assigned by Management Pre-requisites Education & Certification	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Minimum secondary education Experience - Minimum 1 year experience in the same capacity - Previous experience with luxury resorts and hotels is an advantage	
F&B Bartender	Key Responsibilities - Maintain complete knowledge of all menu items available in the bar - Communicate closely with Captains and Service Attendants to ensure quality service is achieved - Assist other bartenders and service attendants whenever possible - Maintain storage areas with proper supplies, organization, and cleanliness. Rectify any cleanliness/organization deficiencies as requested by superiors Pre-requisites - Customer Service, Communication, Bartending	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
F&B Captain	Key Responsibilities - Handle politely and channel all telephone messages received and handle reservations. - Handle and solve any concerns and questions from customers. - Supervise servers to ensure excellent customer service is provided every time. - Support Assistant Manager and Department in achieving all goals and Key Performance Objectives. Pre-requisites - Customer Service, Communication	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
F&B Cashier	Key Responsibilities - Responsible for handling food and beverage orders and serving guests. - Provide friendly, excellent service to all guests. - Assist fellow Team Members to perform preparation and setting up in the restaurants for food service and ensure all available amenities and utensils are properly stocked and inspected prior to service. - handling all restaurant telephone and email reservation enquiries. up-selling, well-versed in all aspects of the menu. - all other administrative duties in the restaurant. Pre-requisites - Customer Service, Communication	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
F&B Cocktail server	Key Responsibilities • Provide bottle service and participate in bottle rituals • Attend line-ups with other staff and review all information pertinent to the day's business. • Meet with Head Bartenders or Manager to review daily specials and out of stock items. Ensure that other members of the staff are aware of such changes. • Communicate closely with Head Bartenders and bartenders to ensure quality service is achieved Pre-requisites • Customer Service, Communication	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)
F&B Host/Hostess	Key Responsibilities • Be responsible for taking reservations, answering the phone, responding to any guest requests. • Seat the guests in the restaurant according to designated rotation plans. Seat Guests evenly and fairly at various stations of the restaurant. • Personalize each guest experience by using the guests' names where known. Acknowledge each special occasion where known. Pass on the relevant guest information to the Captains and Server Attendants. • Maintain the Guests' profile and history, taken note of all special occasions and dates for example birthdays, wedding anniversaries, etc. Pre-requisites • Customer Service, Communication	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)
F&B Service Attendant	Key Responsibilities • Responsible for handling food and beverage orders and serving guests. • Provide friendly, excellent service to all guests. • Assist fellow Team Members to perform preparation and setting up in the restaurants for food service and ensure all available amenities and utensils are properly stocked and inspected prior to service. • handling all restaurant telephone and email reservation enquiries. up-selling, well-versed in all aspects of the menu. Pre-requisites • Customer Service, Communication	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)
Guest Engagement Officer	Key Responsibilities Customer Relations • Actively manage entry/exit points into Casino including all entry/exit points to High Limit Gaming Areas. • Ensure compliance with regulations related to restricted access points into Casino including HLGA.	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Perform all necessary checks at assigned post in the Casino including entry/exit checks, HLGA eligibility, Premium Player status verification etc., as assigned. • Monitor and manage crowd levels within the work environment. • Proactively greet guests, visitors, and others within the casino environment. • Exhibit a professional attitude and readiness to assist guests, upholding Marina Bay Sands standards of customer service through proficiency in property knowledge, professional presentation and building of customer relationships. • Handle ad hoc customer requests and complaints in a timely manner, resolving when possible and escalating when necessary. • Work flexibly to contribute to a supportive team environment Communication • Maintain a positive rapport and professional interaction with all Casino Operations Team Members and those from other Departments. • Facilitate communications between Casino Operations and other departments regarding supporting functions and maintaining the casino environment. • Stay informed on the latest casino games, integrated resort amenities, promotions, and entertainment events. • Meet all attendance, punctuality and safety guidelines required of the position and adhere to regulatory, Departmental and Company policies. • Actively promote services and events, and participate in necessary tournaments, events, and promotions. • Keep all information on guest activity and Casino operations confidential. • Contribute to a positive, empowering work environment by consistently performing assigned day-to-day responsibilities. • Meet the demands of a fast-paced environment by using good judgment and the ability to multitask. • Any other duties as required. Pre-requisites Education & Certification • High School Graduate Experience • No experience required as training will be provided	
Guest Service Agent Front Office	Key Responsibilities • Accomplish Day to Day Operations • Prepare workstation at the start of shift and ensure all equipment and required work materials are in order. • Handle room registration of arriving guests in accordance to the Service Quality Review standards to achieve optimal customer satisfaction.	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Up to date of internal promotions and be familiar with the local community and famous events in town. Appropriate recommendations can be made to guests to enhance their stay in MBS and Singapore. • Perform lobby ambassador duties including but not limited to the following: attend to guests upon arrival and directing guests to the designated check in / out locations; engaging and interacting with guests during the wait to enhance the guests' arrival experience • Adapt to changes and ensure adherence to organisational operating procedures and service standards. • Handle the arrival and departure process of Gaming VIPs including those arriving and departing via private jet and airport limousine transfers. • Handle the arrival and departure process of Non-Gaming VIPs and limousine arrival guests including room assignments and meet and greet service. • Handle group arrivals by communicating with organizer/tour leader, managing room assignments, preparing room keys, welcoming group upon arrival and liaising with Express Service for wake-up call requests and In Room Dining for takeaway breakfast requests. • Handle guests requests and redirect the request to the appropriate department(s) if request is not within scope and capacity of Front Office ensuring guests' requests are followed through. • Handle guest requests made through incoming calls and perform follow-up with the Command Centre. • Handle guests' s challenges and feedback and escalate to higher management if necessary • Handle room check out including regular checkout, express checkout and video checkout. • Support Guest Service Agents with assignment of clean rooms during check in process. • Handle cashiering activities including deposits, paid-outs and foreign currency exchange • Handle hotel expenses settlement of Gaming VIPs. • Perform night audit function including date roll procedures and reconciliation of Front Office and Concierge TMs' cashiering transactions • Perform back-of-house roles including credit card settlement for express checkouts, guest billing enquiries, FCS requests, guest amenities arrangement, check in/out of back-to-back reservations and in-house guest high balance credit check. • Liaise with Finance and Casino teams for all past dated guest account adjustments and credit card transactional disputes. • Manage out of order and out of service room inventory through communication with Facilities and Housekeeping Departments. • Handle future and on-day room assignment and inventory control	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Be conversant with manual operations process during downtime of property management system. - Promote the different categories of guest rooms and MBS operated F&B outlets and offerings and provide assistance to make bookings if required. - Maintain close liaison with all other departments to have a good understanding of the operational flow to ensure seamless guest experiences. Pre-requisites - Customer Service	
Guest Service Agent, Mall Concierge	Key Responsibilities - Deliver wonderful shopping experience to shoppers and guests of Marina Bay Sands - Attend to shoppers' enquiries and feedback for customer experience improvement. - Perform Mall Marketing redemptions and any other duties assigned. - Attend to Luxury Shoppers (VIP Service training will be provided) - Enjoy fun and be a proud ambassador of The Shoppes at Marina Bay Sands Pre-requisites Education & Certification - No formal education required Experience - No experience required as training will be provided.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
Guest Service Agent, Public Areas Department	Key Responsibilities - Perform vacuuming, carpet cleaning, cleaning sanitary area. - Ensure all glass doors are cleaned and maintained, and responsible for cleaning lobby fountain, phone dividers. - Maintain, at all times, a neat and clean professional appearance. - Ensure work area is clean when finished. Pre-requisites Education & Certification - No formal education required Experience - No experience required as training will be provided	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
Hotel Concierge	Key Responsibilities Accomplish Day to Day Operations Up to date of internal promotions and be familiar with the local community and famous events in town. Appropriate recommendations can be made to guests to enhance their stay in MBS and Singapore	Working Hours: Depending on Operation needs

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Resolve issues pertaining to guest's negative feedback and manages the complaint efficiently to maximize guest satisfaction and communicate to Manager and Service Management for any necessary follow up - Responds to guest comments, requests and complaints in a timely and professional manner. Take personal responsibility to resolve issues where necessary - Be conversant with all areas of the Concierge and Guest Services department including supporting tagging at the Guest Services area during peak time - Be able to perform check-in and checkout processes utilizing established systems and procedures including appropriately allocating rooms to guests, confirming and executing account payment in accordance with the established credit procedures. This includes ensuring that floats balance at the completion of each shift - Register guest in the Property Management System (OPERA). Record and update all pertinent data into guest folio as needed - Handles guest's inquiries pertaining to tourist information and local community - Processes Concierge and Ticketing related requests - Competent to operate FCS system, Property Management System and ALICE Concierge to assist and process with guest requests - Be conversant with manual operations process during shutdown of property management system - Adapt to changes, implement and monitor concierge service to ensure adherence to organisational operating procedures and service standards - Work closely with relevant departments such as Front Office Groups, Guest Relations, Paiza Services, Housekeeping, Facilities and In-Room Dining to prepare and execute accordingly for Suite/VIP Guests Pre-requisites - Customer service	Location/ Postal code: S(49315)
Logistics Attendant	Key Responsibilities - We are seeking hands-on operational individuals to join the Supply Chain Operations. Besides the core logistical work, Supply Chain Team Members are expected to embrace state-of-the-art technology in Warehouse Management System (WMS) and Autonomous Mobile Robot (AMR), enabling the department to achieve assigned KPIs in a safe and efficient manner. Job Responsibilities - Inspect, repack and deliver the received items in good condition to all internal users within the entire property in a timely manner	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Handle mobile handheld devices to perform WMS functions, assign and troubleshoot basic AMR tasks - Support Logistics Lead and Officers as required - Meet the attendance and punctuality guidelines of the job and adhere to Departmental and Company policies Pre-requisites - Candidates with no relevant work experience are welcome to apply - Minimum 1 year of hands-on experience in Dock Receiving, Put away and Picking Operations in either the Food & Beverage or Hospitality environment is preferred - Possess valid Forklift Driving License will be a plus	
MBS ASPIRE, Convention Services (Operations)	Key Responsibilities MICE Management - Begin with an immersive orientation that connects you to the pulse of Marina Bay Sands and the MICE ecosystem. - Learn Amadeus and EBMS to manage accounts, bookings, and Customer Relationship Management (CRM). - Understand the full-event lifecycle — from pre-sales to post-sales, gain insights into contracts, workflows, and flawless execution. - Turn data into decisions — explore analytics and forecasting to shape smarter strategies. Revenue – Space Optimization - Understand principles of revenue management and pricing models. - Learn how to maximize venue usage through EBMS and strategic blocking. - Review and advise on minimum selling guidelines. - Generate MICE forecasts and analyzing KPIs to influence key decisions. - Perform audits, support revenue reporting and ensure accuracy that powers performance. Sales - Gain exposure across corporate, government, social, expo, and association teams. - Learn sales strategy and Marina Bay precinct selling approach. - Involve in client meetings, tradeshow, and event planning. - Gain insights into international meetings and luxury travel segments. Customer Experience (CX) - Gain insights into event management from contract handover to financial closure with precision. - Script event requirements in EBMS and coordinate logistics flawlessly.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Formulate signage and transportation strategies that elevate every detail. - Ensure compliance with Workplace, Safety and Health (WSH) and licensing requirements while delivering exceptional service. - Execute events across MICE, Exhibition, and Special Event portfolios that create extraordinary experiences. Technical Services - Manage and plan audio-visual and technical production for events - Prepare technical riders and AV production cue sheets - Operate EBMS cost estimates and manage outsourced works - Learn digital signage systems and virtual meeting platforms - Understand rigging, electrical, and plumbing safety guidelines - Apply ISO standards for sustainable and safe event operations MICE Logistics Business Service - Handle mail and courier operations, POS billing, and business centre enquiries with professionalism. - Manage contractor services, exhibition requirements, and logistics for move-ins and move-outs. - Execute waste management operations and understand Profit & Loss (P&L) reporting. - Control traffic flow, manage equipment rentals, and ensure VIP arrivals are executed flawlessly. - Apply ISO45001 standards and monitor WSH compliance across all touchpoints. Landing Placement - Once you have completed the above rotations, you will undergo an assessment for final rotation and placement into Banquets Operations. Banquets Operations - Understanding the MICE Ecosystem - You will gain a strong foundation in how large-scale conventions, meetings, and corporate events are delivered within an integrated resort environment. - Develop a clear understanding of the end-to-end MICE ecosystem and how large-scale events are executed - Learn how banquets operations play a critical role in delivering client expectations and ensuring event success - Understand how operational excellence drives revenue, guest experience, and repeat business Pre-requisites Education & Certification	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Diploma or Degree undergraduate in any discipline, or currently in the final year of study and able to commence employment upon completion of studies. - Academic background in Hospitality Management, Operations Management or Service Operations is advantageous Experience - This is an early career talent programme intended for individuals with less than 2 years of full-time work experience. - Preferably with prior internship, part-time, or operational experience in: Banquets service, catering, hotel F&B operations or large-scale hospitality environments Other Prerequisites - Ambitious, forward-thinking, with leadership potential and a growth mindset - Collaborative, confident, and thrive in dynamic team environments - Curious and adaptable, with a desire to learn across diverse functions - Driven by excellence and take pride in delivering exceptional service - Genuine interest in the MICE business and hospitality operations - Strong curiosity about how large-scale events are executed behind the scenes - Willingness to learn from the ground up in a hands-on environment - Ability to work in a fast-paced and physically demanding setting - A team player with a practical, solutions-oriented mindset - Detail-oriented with a structured and disciplined approach to work	
MBS ASPIRE, Culinary Western	Key Responsibilities Job Responsibilities Foundation Phase During the first three months, you will immerse yourself in the dynamic environment of a high-volume production kitchen. This phase introduces you to the fundamentals of large-scale culinary operations while exposing you to a variety of international cuisines featured in menus for In-Room Dining (IRD) and RISE. You will learn the rhythm of a production kitchen, from precise mise en place to consistent plating under time pressure, while mastering hygiene and food safety standards. This experience builds a strong foundation in global culinary techniques and operational discipline, preparing you for more complex responsibilities ahead.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Gain foundational experience in high-volume production kitchens. • Assist with mise en place and batch preparation for IRD and RISE menu items. • Maintain strict compliance with food safety and hygiene protocols. • Support kitchen workflow by organizing stations and ensuring timely preparation. • Collaborate with senior chefs to learn production timing and coordination. Skill Development, Research and Development Phase • As you progress, the focus shifts from execution to planning and innovation. You will take ownership of recipe card creation, ensuring accuracy in measurements, allergen details, and plating guidelines. This phase deepens your understanding of inventory management, ordering systems, and scheduling to maintain efficiency and cost control. Beyond operations, you will actively participate in Research & Development, contributing ideas for new dishes and menu enhancements. Through structured trials and feedback sessions, you will learn how creativity and commercial viability intersect, shaping menus that delight guests while meeting operational goals. • Train in recipe card creation, ensuring accuracy and consistency. • Create and update recipe cards with precise measurements, allergen details, and plating guidelines. • Learn inventory management, ordering systems, and scheduling. • Manage inventory and ordering systems, ensuring minimal variance and cost control. • Assist in scheduling and roster planning for production teams. • Participate in R&D projects: conceptualize new dishes, conduct trials, and gather feedback. • Support menu engineering by analyzing cost, yield, and guest preferences. • The next stage expands your expertise into two distinct culinary worlds: large-scale banquets and fine dining. In the Banquets Kitchen, you will experience the complexity of planning and executing menus for events that range from intimate gatherings to grand celebrations. You will learn how to manage timing, logistics, and quality for hundreds of covers without compromising standards. Simultaneously, your rotation through signature restaurants such as Spago or Maison Boulud will refine your artistry in plating and elevate your understanding of premium guest service. This dual exposure develops adaptability, precision, and the ability to	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	deliver excellence in both high-volume and high-touch environments. • Rotate through Banquets Kitchen, focusing on large-scale event production and planning. • Assist in planning and executing banquet menus for large-scale events. • Coordinate with service teams for seamless event delivery. • Gain exposure to Ala Carte fine dining at signature restaurants • Develop skills in plating artistry, guest customization, and premium service standards. • Deliver luxury standards in plating artistry and guest interaction • Handle dietary requests and customization for VIP guests. Project Planning & Execution Phase • The final phase is where you will apply everything you've learned to strategic projects that drive innovation and operational improvement. You will collaborate on initiatives such as seasonal menu launches, sustainability programmes, or cost optimization strategies, working closely with cross-functional teams including Marketing and Procurement. This stage emphasizes project management, data-driven decision-making, and guest-centric design. By the end of this phase, you will have demonstrated the ability to lead, influence, and deliver measurable impact—skills that position you for future leadership roles within the culinary team. • Collaborate with cross-functional teams including Marketing, Procurement, and Operations. • Engage in menu launches, seasonal promotions, and operational improvements. • Build leadership capabilities through cross-functional teamwork and strategic planning. • Coach junior team members and contribute to knowledge transfer. • Initiate / Lead a culinary project from concept to execution (e.g., menu launch or operational improvement). • Conduct post-project analysis: measure guest feedback, cost impact, and operational efficiency. Pre-requisites Education & Certification • Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience • Less than 2 years of working experience	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Other Prerequisites • Ambitious, forward-thinking, with leadership potential and a growth mindset • Collaborative, confident, and thrive in dynamic team environments • Curious and adaptable, with a desire to learn across diverse functions • Driven by excellence and take pride in delivering exceptional service	
MBS ASPIRE, Food & Beverage	Key Responsibilities Job Responsibilities • Foundation Phase • This is where your journey begins. In this phase, you will immerse yourself in the heart of hospitality — learning the art of creating memorable moments and understanding what it truly means to serve with excellence. It is about mastering the fundamentals, embracing our values, and discovering the power of genuine connection with every guest. Here, you lay the foundation for a career that transforms ordinary service into extraordinary experiences. • Welcome guests warmly, manage reservations, and respond to requests promptly. • Personalization — use guest names, acknowledge special occasions, and maintain guest profiles for future visits. • Service Fundamentals — learn seating protocols, rotation plans, and create seamless dining experiences. • Professional Presence — build confidence in communication and embraces the art of hospitality. Skill Development Phase • Now, you move beyond the basics. This phase is about sharpening your skills, deepening your knowledge, and embracing the nuances that set world-class service apart. You will learn how to anticipate needs, personalize experiences, and turn challenges into opportunities. It is about confidence, creativity, and precision — developing the ability to deliver not just service, but unforgettable moments that guests will cherish. • Operational Expertise — refine table setup, presentation, and handling of operating equipment. • Service Excellence — anticipate guest needs, resolves concerns gracefully, and ensures smooth dining flow. • Leadership in Action — begin supervising service teams, guiding consistency and quality. • Revenue Growth — apply upselling techniques and contribute to achieving departmental goals. • Precision & Creativity — deliver experiences that combine technical mastery with personalized touches.	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Service Excellence and Supervisory Phase - This is where you will be exposed to leadership roles — to inspire teams, uphold standards, and create an environment where excellence thrives. It is about vision and influence — guiding others to achieve greatness while ensuring every detail reflects our commitment to perfection. In this phase, you become more than a service professional; you become a role model and a driving force behind exceptional guest experiences. - Inspire and guide Captains, Service Attendants and Hosts to deliver excellence. - Operational Oversight — coordinate staffing, review reservations, and manage special requests for flawless execution. - Performance Management — conduct pre-shift briefings, monitor standards, and drive continuous improvement. - Guest Satisfaction — take ownership of resolving issues and ensure every detail reflects perfection. - Oversee training and development and foster a culture of teamwork and recognition. Pre-requisites Education & Certification - Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience - Less than 2 years of working experience Other Prerequisites - Ambitious, forward-thinking, with leadership potential and a growth mindset - Collaborative, confident, and thrive in dynamic team environments - Curious and adaptable, with a desire to learn across diverse functions - Driven by excellence and take pride in delivering exceptional service	
MBS ASPIRE, Front Office	Key Responsibilities - Front Office Operations and Rotation Exposure – Develop an intrinsic understanding of Front Office operations and the principles behind service excellence. - Gain deep knowledge of Opera PMS and service standards through immersive learning and hands-on experience, ensuring you not only know the processes but understand the “why” behind every interaction. - Build holistic knowledge through rotations across Concierge, Guest Services, Room Control, Front Office Accounts, Night Audit, Training, and Group Operations to build holistic knowledge.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Work closely with cross-functional teams to understand how synergy creates exceptional experiences. • Supervisory and Managerial Exposure – Cultivate leadership capabilities and develop a deeper sense of operational ownership. • Overseeing Front Office operations, ensuring every process reflects world-class standards and guest satisfaction. • Conduct impactful pre-shift briefings that energize the team and align everyone toward shared goals. • Collaborate across departments to ensure every touchpoint reflects harmony and service excellence. • Review manpower allocation and overtime strategically to maintain efficiency and team well-being. • Conduct regular audits and inspections, providing detailed insights that drive continuous improvement. • Perform service audits to ensure every interaction meets Forbes Travel Guide standards and internal benchmarks for quality. • Resolve guest concerns with empathy and efficiency, transforming negative feedback into memorable experiences. • Recommend creative ideas that elevate guest experiences and unlock new revenue opportunities. • Supervise the delivery of services so they reflect our brand attributes, core standards, and compliance requirements. • Collect and update guest preferences, practices, and interests in OPERA to create accurate profiles that enable tailored experiences. • Coach team members to strengthen skills and confidence, fostering a culture of continuous learning. • Ensure compliance with workplace safety, hygiene, and data protection standards during daily operations. • Champion sustainability initiatives and contribute ideas for operational efficiency and guest delight. • Specialization Phase – Deepen expertise and lead initiatives that shape the future of Front Office operations. • Select your primary area of specialization — Front Desk, Group Operations, Room Control, Front Office Accounts, or Training — and become a trusted expert in your field. Your placement will be mutually agreed upon with the department to ensure alignment with your strengths and aspirations. • Oversee operations and lead operational audits to ensure compliance with brand standards, safety, and data protection requirements. • Drive departmental initiatives that enhance process improvement, synergy, efficiency, productivity, and service excellence. • Manage budgets and resources strategically, ensuring operational performance aligns with organizational goals. • Design and deliver impactful training programmes that empower a diverse workforce and build future leaders. • Coach team members to strengthen skills and confidence, fostering a culture of continuous learning.	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Monitor service quality through audits and guest feedback, implementing action plans to improve NPS and Forbes standards. - Introduce and implement creative solutions that elevate guest experiences and set new benchmarks for luxury hospitality. - Champion sustainability initiatives and leverage technology to optimize workflows. Pre-requisites Education & Certification - Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience - Less than 2 years of working experience	
MBS ASPIRE, Hospitality Transportation	Key Responsibilities - Transportation – Master the art of luxury mobility by ensuring seamless guest transfers, precise scheduling, and uncompromising safety standards for a world-class hospitality experience. - Learn the essentials of luxury mobility — from fleet management to guest transfer logistics. - Gain deep knowledge of limousine fleet operations, luxury vehicle features, and integrated systems that keep our service running smoothly. - Create unforgettable journeys for VIP and high-profile guests through professional etiquette, personalized service, and attention to detail. From replenishing amenities to fulfilling special requests, you'll ensure every ride is flawless. - Play a key role in smooth operations by supporting scheduling and dispatch to ensure punctual, world-class service. - Understand the importance of maintaining accurate trip logs, fuel usage records, and incident reports while mastering Limousine Integrated and Queue System procedures. - Gain practical exposure to compliance and safety standards that underpin world-class hospitality. - Valet Services – Deliver world-class valet experiences with precision, confidence, and a commitment to innovation and safety. - Create unforgettable first impressions by delivering premium valet experiences. - Develop confidence and precision in vehicle handling and service etiquette. - Drive innovation by observing and contributing to process improvements for efficiency and safety. - Airport Meet & Greet – Be the face of Marina Bay Sands by delivering warm welcomes, coordinating flawless transfers, and managing guests and VIP experiences with discretion and professionalism.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Be the face of Marina Bay Sands — welcome guests with warmth and professionalism. • Coordinate like a pro with transportation and concierge teams for flawless transfers. • Handle VIP arrangements with discretion, showcasing your ability to manage high-touch experiences. • Administration and Accounts – Build strategic and analytical skills by supporting budgeting, vendor management, data-driven decisions, and process improvements that shape sustainable, world-class hospitality transportation operations. • Gain exposure to budgeting, cost control, and vendor management. • Learn how data drives decision-making and service excellence and turn data into decisions by assisting with P&L budgeting and reporting, scheduling and operational analysis. • Contribute to process improvement and sustainability initiatives. • Engage with leaders by attending departmental meetings and supporting strategic projects. • Supervisory Exposure – Gain exposure in leading teams and optimizing operations, go Above Beyond to elevate service standards and create exceptional guest experiences. • Review manpower allocation and optimize scheduling for operational efficiency. • Lead with confidence by conducting pre-shift briefings and sharing updates on promotions and service standards. • Ensure world-class quality through service audits aligned with Forbes Travel Guide standards. • Shape the guest experience by recommending initiatives that elevate service and efficiency. • Build relationships by maintaining accurate guest profiles and responding to feedback with professionalism. • Inspire others — mentor junior team members, facilitate learning opportunities, and foster an inclusive, positive work culture. Pre-requisites Education & Certification • Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience • Less than 2 years of working experience Other Prerequisites • Ambitious, forward-thinking, with leadership potential and a growth mindset • Collaborative, confident, and thrive in dynamic team environments	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Curious and adaptable, with a desire to learn across diverse functions - Driven by excellence and take pride in delivering exceptional service	
MBS ASPIRE, Housekeeping	Key Responsibilities Foundation Phase and Rotation Exposure – Develop a strong operational foundation and an eye for excellence. - Gain in-depth knowledge of room preparation, cleanliness standards, and guest comfort essentials. Understand how attention to detail creates exceptional experiences. - Maintain impeccable cleanliness in guest rooms and public areas and develop an in-depth understanding and eye for details. - Hone the ability to respond to guest’s needs promptly and professionally, delivering personalized experiences. - Exposure to other Housekeeping functions such as Floral, Wardrobe, Laundry, and Minibar, understanding how the teams come together to contribute to a seamless guest journey. - Effective management of supplies and inventory. - Gain practical experience through rotational assignments across key hotel operations functions. - Embrace organizational culture and adhere to company policies. Service Excellence Phase – Elevate every detail to world-class standards and create unforgettable guest experiences. - Bring Forbes Travel Guide standards to life in every interaction, delivering luxury and precision that define world-class hospitality. - Master advanced techniques in room inspections and quality assurance, setting benchmarks for excellence. - Collaborate seamlessly with cross-functional teams to orchestrate flawless guest journeys from arrival to departure. - Champion efficiency and sustainability by contributing to projects that enhance processes and reduce environmental impact. Supervisory Exposure – Cultivate leadership capabilities and develop a deeper sense of operational ownership. - Lead daily operations and ensure service excellence. - Manage budget and resources strategically to optimize operational performance. - Inspire and coach junior team members, setting the standard for excellence and leadership. - Coordinate scheduling and conduct performance reviews to drive accountability and growth. - Communicate effectively across departments to ensure seamless collaboration. - Resolve escalated guest concerns with professionalism, empathy, and a focus on guest satisfaction.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Drive innovation and implement solutions that elevate departmental efficiency and guest experience. • Drive development projects that address operational challenges and deliver measurable impact. • Design and deliver impactful training programmes that are tailored to a diverse workforce, fostering inclusivity and capability building. • Contribute to a positive and collaborative work environment. Pre-requisites Education & Certification • Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience • Less than 2 years of working experience Other Prerequisites • Ambitious, forward-thinking, with leadership potential and a growth mindset • Collaborative, confident, and thrive in dynamic team environments • Curious and adaptable, with a desire to learn across diverse functions • Driven by excellence and take pride in delivering exceptional service	
MBS ASPIRE, Paiza Butler	Key Responsibilities • The role of the butler is multifaceted, combining skill from various departments such as Call Center, Front Office, Housekeeping, Guest Services, Concierge, Reservations, Food and Beverage, Transportation, and Facilities. This integration allows the butler to manage a wide range of tasks, from coordinating special requests and suits preparations to arranging dining experiences and transportation. The butler is committed to delivering an Above Beyond stay for every guest by ensuring that every detail is meticulously managed and personalized throughout their journey at Marina Bay Sands. • Transitioning to the role of a Senior Butler, one will be specifically tasked with looking after VIP guests, Paiza Royal Collection suites and ensuring their stay is flawless and exceeds expectations. The Senior Butler also plays a key role in mentoring and training new butlers, upholding the highest standards of service excellence. • At the finish line, in the capacity of a Butler Supervisor, one will be responsible for overseeing the daily operations of the Butler Services team to ensure exceptional guest experiences, conduct department training, proactively look for innovative ways to propel the team to next level. This role will require excellent operational management skills, competent customer feedback handling and a strong focus on coordinating with multiple departments to facilitate	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	seamless guest arrivals and departures. One will lead and mentor a team of Butlers, ensuring the highest standards of personalized service. - Paiza Butler Services team continues to maintain Forbes 5 stars ratings and remains prominent on the World's hospitality stage. Pre-requisites Education & Certification - Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience - Less than 2 years of working experience Other Prerequisites - Ambitious, forward-thinking, with leadership potential and a growth mindset - Collaborative, confident, and thrive in dynamic team environments - Curious and adaptable, with a desire to learn across diverse functions - Driven by excellence and take pride in delivering exceptional service	
MBS ASPIRE, Pastry and Bakery	Key Responsibilities Foundation Phase - Your journey begins with understanding the backbone of pastry operations — the central production system that supplies outlets across the property. You will learn how logistics, compliance, and quality standards come together to ensure consistency at scale. This phase introduces you to FSM, HACCP, and ISO22000 protocols, giving you a strong foundation in food safety and operational discipline. - Observe and document workflows for pastry and bakery production across multiple outlets. - Learn compliance protocols and food safety documentation (FSM, HACCP, ISO22000). - Understand logistics and distribution processes for timely delivery. - Assist in basic administrative tasks related to production planning and quality control. - Next, you will dive into the heart of pastry and bakery production, rotating through morning, afternoon, and midnight shifts to experience the full spectrum of operations. From preparing doughs and batters to finishing delicate pastries and breads, you will master techniques that ensure quality and consistency across high-volume production. You will also learn how logistics and timing impact delivery to multiple outlets, building an appreciation for precision and efficiency in large-scale operations.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Prepare dough, batter, filling, and icing for breads, pastries, and desserts. • Execute finishing techniques for cakes, tarts, and plated desserts. • Operate large-scale production equipment (mixers, ovens, proofers) safely and efficiently. • Maintain quality and consistency across high-volume production. • Support logistics and timely delivery to outlets across the property. • Ensure compliance with hygiene and food safety standards during all shifts. Systems and Database Management Phase • As you progress, you will step into the digital side of pastry operations. This phase focuses on mastering tools such as Ariba, Virtual Roster, Menu Engineering, Recipe Costing, and EATEC stock inventory. You will learn how data drives decisions in procurement, scheduling, and cost control — skills that are essential for managing a large-scale pastry kitchen. • Learn and apply recipe costing and menu engineering principles. • Manage inventory and stock control using EATEC system. • Understand scheduling and procurement workflows through Ariba and Virtual Roster. • Update and maintain recipe databases with accurate measurements and allergen details. • Assist in analyzing cost reports and identifying efficiency improvements. Skill Development Phase • Now, you will experience the excitement and complexity of banquet pastry operations. From lavish buffets and plated à la carte desserts to coffee breaks, butler-passed canapés, and themed stalls, you will learn how to deliver exceptional pastry experiences for events of all sizes. This phase sharpens your ability to manage timing, presentation, and quality under pressure, while collaborating with banquet teams to create memorable guest experiences. • Prepare and execute pastry items for large-scale events, ensuring quality and presentation standards. • Coordinate with banquet teams for timing and service flow. • Design and assemble dessert buffets and plated presentations for VIP events. • Handle dietary requests and customization for guests. • Maintain accurate production logs and post-event analysis reports. Innovation, Research and Development Phase • The final stage is where creativity takes center stage. Working alongside Research and Development (R&D) chefs, you will	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	transform concepts from sketches into large-scale production for multiple outlets. You will explore flavor trends, experiment with textures, and design visually stunning presentations that tell a story. This phase challenges you to innovate while maintaining operational feasibility, preparing you to lead future pastry projects with confidence. • Collaborate on creative pastry projects from concept sketches to final execution. • Develop new recipes and presentation styles aligned with brand standards. • Scale innovative concepts for high-volume production across multiple outlets. • Conduct tasting sessions and gather feedback for refinement. • Prepare documentation for recipe costing and operational feasibility. Pre-requisites Education & Certification • Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience • Less than 2 years of working experience Other Prerequisites • Ambitious, forward-thinking, with leadership potential and a growth mindset • Collaborative, confident, and thrive in dynamic team environments • Curious and adaptable, with a desire to learn across diverse functions • Driven by excellence and take pride in delivering exceptional service	
MBS ASPIRE, Premium Services, Concierge and Guest Services	Key Responsibilities Concierge – Creating seamless and personalized guest journeys. • Collaborate across departments to anticipate guest needs and provide flawless service at every touchpoint. • Overseeing Concierge operations, ensuring every interaction reflects precision and warmth. • Handle and collaborate across departments on guest requests such as dining reservations, transportation arrangements and personalized itineraries. • Lead initiatives that support Sands Cares and sustainability programmes, reinforcing our commitment to sustainable hospitality. • Heavily involved with Learning and Development, identify learning and development needs through on the ground assessment. • Assist the execution of enhancement projects and new processes and follow-through with detailed evaluation.	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Drive learning and development initiatives by identifying training needs and implementing enhancement projects. • Engage and coach junior team members to maintain high competency and commitment to service standards. • Resolve guest feedback and complaints efficiently, transforming issues into moments of exceptional care. Guest Services – Be the Backbone of Smooth Operations • Overseeing all Guest Services areas, including luggage storage, delivery dispatch, and key operational locations. • Master guest luggage handling and delivery requests with accuracy and timelines. • Collaborate closely with internal teams and departments to guarantee smooth, personalized experiences at every touchpoint. • Lead initiatives that support Sands Cares and sustainability programmes, reinforcing our commitment to responsible hospitality. • Contribute to team development by assessing needs, supporting process improvements, and coaching junior team members. • Address guest concerns promptly and professionally to ensure satisfaction. Front Office – Be the Face of World-Class Hospitality • Overseeing check-in, check-out, room assignments, and billing accuracy. • Ensure smooth daily operations while delivering Above Beyond service at every interaction. • Collaborate with cross-functional teams to guarantee seamless guest journeys. • Support training initiatives and mentor team members to maintain high standards. • Handle guest inquiries and resolve issues with empathy and efficiency. Premium Services – Orchestrate seamless VIP guest journey and driving service excellence • Overseeing the daily operations of the Premium Services team by managing VIP guest experiences, guiding team members, and driving service excellence. • Act as a role model by delivering flawless guest interactions, coaching junior team members, and championing Above Beyond standards. • Participate and conduct service audits, shadow team members, and reinforce best practices to deliver exceptional guest care. • Take ownership of guest group handling and initiatives requiring collaboration across multiple stakeholders. • Resolve guest challenges with confidence and act as the escalation point for complex guest issues, providing swift, empathetic resolutions that exceed expectations.	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Analyze guest feedback and operational processes to identify gaps, implement enhancements and elevate offerings. Pre-requisites Education & Certification - Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience - Less than 2 years of working experience Other Prerequisites - Ambitious, forward-thinking, with leadership potential and a growth mindset - Collaborative, confident, and thrive in dynamic team environments - Curious and adaptable, with a desire to learn across diverse functions - Driven by excellence and take pride in delivering exceptional service	
MBS ASPIRE, Security Service	Key Responsibilities Security Operations - Monitor assigned zones and ensure compliance with security protocols - Conduct routine patrols and inspections of guest areas and heart-of-house facilities - Check access control points and verify credentials for restricted areas - Record and report any irregularities, suspicious activities, or safety hazards - Support team in supervising Security Team Members in specific roles and responsibilities in Security operations - Respond swiftly to incidents, assist investigations, and uphold security standards - Ensure exceptional guest service while maintaining vigilance - Implement emergency procedures and support crisis response - Take on special assignments that broaden your operational expertise - Supervise the implementation of emergency procedures as outlined in the relevant Emergency Manual Event Security and Special Operations - Represent Security at pre-event planning meetings for conferences and entertainment events. - Assist in resource planning, site inspection and walks, and stakeholder briefings. - Support contingency planning and cost management for events - Ensure smooth handover and flawless execution during live operations	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Security Operations Control • Support daily operations in the Control Room – the nerve center of security • Monitor security systems and ensure accurate, real-time reporting • Vet incident reports and provide actionable insights to management • Liaise with internal departments and external agencies for coordinated responses • Maintain serviceability of control room equipment and ensure confidentiality of CCTV data • Analyze irregular, suspicious, or illegal activities and escalate appropriately • Assist in safe evacuation procedures during emergencies • Uphold professionalism in all communications – radio, phone and digital • Take on special assignments to strengthen operational excellence Business Continuity Management (BCM) • Support the development and execution of Crisis Management and BCM strategies • Maintain and update BCM dashboard and documentation • Coordinate with vendors on implementing BCM technology solutions • Assist in drafting emergency response plans and continuity frameworks • Organize and participate in drills and exercises with internal teams and government agencies • Provide research and analysis on security trends and risk factors • Manage project documentation and support end-to-end project delivery Pre-requisites Education & Certification • Diploma or Degree undergraduate in your final year of study in any discipline; or a recent graduate Experience • Less than 2 years of working experience Other Prerequisites • Ambitious, forward-thinking, with leadership potential and a growth mindset • Collaborative, confident, and thrive in dynamic team environments • Curious and adaptable, with a desire to learn across diverse functions • Driven by excellence and take pride in delivering exceptional service	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Minibar Guest Service Agent	Key Responsibilities - Curating a non-traditional minibar, a uniquely authentic MBS experience for our guests - As a Minibar Guest Service Agent, you are responsible for the handling and receiving of all inventories. You will also be responsible to ensure that all minibar carts are fully stocked for daily operations and work cohesively to support operations with ad-hoc service requests. - Responsible for the handling and receiving of all inventories from loading dock to main store - Responsible for ensuring that all minibar trolleys are fully stocked prior to operations - Responsible for the recording of expiry dates for all inventories received - Collating of all expired items from the towers - Responsible for the ad-hoc service request from operational team / Minibar controller Pre-requisites - No experience required	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
Paiza Executive Host	Key Responsibilities Responsible for assisting Paiza guests during their visit to Marina Bay Sands (MBS). Job Responsibilities - Provide excellent and delightful service to all Paiza guests and assist them with their needs and requests. - Meet and Greet guests at the checkpoints and assist with arrival and departure arrangements – i.e., Hotel Room, Luggage, Transportation, etc. - Manage the Paiza Membership counters and assist with Paiza Membership enrollment. - Assist guests with Paiza Programs opening and settlement. - Prepare and ensure proper set-up of private gaming salons for Paiza guests. - Assist with Special Events and Promotions. - Conduct MBS Casino tours for Paiza guests. - Work closely with stakeholders (such as Sales, Transportation, Front Office, Cage, Table Games, etc.) on guests' requests and feedback, and ensure that excellent guest satisfaction is achieved. - Ensure compliance with the organization's guidelines and regulations when carrying out work duties. - Perform all other ad hoc duties as and when required. Pre-requisites - Customer Service - Mandarin speaking to serve our china guests	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Paiza Services Executive (VIP Call Centre)	Key Responsibilities • Attending to casino Patrons' and internal stakeholders' enquiries, requests and feedback through emails and/or calls ensuring that their needs are attended to timely and professionally. • Follow up on outstanding enquiries, requests and feedback with Patrons and internal stakeholders. • Confirm and process reservation requests for rooms, flights, transfers, attractions, restaurants and limousines, as required by Patrons and internal stakeholders. • Registration of Patrons for casino events, tournaments and promotions. • Process redemption of casino offers such as room, birthday and other promotions. • Ensure that Patrons' information, preferences and tier entitlements have been maintained and recorded accurately. • Assist with the creation of casino programs. • Assist retailers with manual adjustment of Destination Dollars (i.e. earnings and redemptions) and Sands Dollars (i.e. redemptions only). • Work closely with the Sales Teams, International Marketing Operations, Player Development Operations, Hotel and VIP Services to ensure all arrangements have been made to meet Patrons' requirements while maintaining the highest level of customer service. • Help maximize room revenue by up-selling higher room categories to Patrons. • Escalate to Supervisor all incidents and issues/matters which require further clarification(s) during the shift. • Deliver professional, prompt and high-quality service experience to Patrons and internal stakeholders over the phone and email while maintaining Marina Bay Sands' standards and departmental KPIs. • Review and enhance processes and procedures to ensure efficiency of the operations. • Perform all tasks in accordance with Marina Bay Sands policies and procedures, and in compliance with the respective local laws and regulations. • Perform all other ad hoc duties as and when required. Pre-requisites • Customer Service / Call Centre (preferred) • Mandarin speaking to serve our china guests	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)
Security Officer (No experience, PRD provided)	Key Responsibilities • Present a professional image and deal with incidents in a discreet and confident manner. • Ensure optimum guest service through the delivery of excellent customer service. • Respond to first aid incidents and apply effective first aid skills for customers and team members.	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Perform security functions at assigned posts and areas within the property. • Observe and monitor persons and property to maintain security and safety. • Escort or carry valuables as assigned or directed. Valuables may include the transportation of chips and cash as well as documentation. • Respond to all emergencies and alarms as directed by Security Operations Control Room and Security Management. • Monitor and manage crowd levels within the work environment. • Effectively participate in the management of potential safety hazards including fire alarms, emergency situations, bomb threats and building evacuation. • Maintain and apply skills to deal with the management of intoxicated persons within the work environment. • Handle lost property in accordance to procedures. • Participate in training programs. • Maintain professional skills by staying abreast of current developments and participating in developmental programs available within and outside the company. • Perform other tasks within the IR, including CAT C Special Employee License tasks, as directed by the Vice President, Security Service Department. Pre-requisites • Prior Customer Service Experience • No PRD license required, will be sponsored by department if shortlisted	
Security Officer/Senior Security Officer (With experience)	Key Responsibilities • Present a professional image and deal with incidents in a discreet and confident manner. • Ensure optimum guest service through the delivery of excellent customer service. • Respond to first aid incidents and apply effective first aid skills for customers and team members. • Perform security functions at assigned posts and areas within the property. • Observe and monitor persons and property to maintain security and safety. • Escort or carry valuables as assigned or directed. Valuables may include the transportation of chips and cash as well as documentation. • Respond to all emergencies and alarms as directed by Security Operations Control Room and Security Management. • Monitor and manage crowd levels within the work environment.	• Working Hours: Depending on Operation needs • Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Effectively participate in the management of potential safety hazards including fire alarms, emergency situations, bomb threats and building evacuation. - Maintain and apply skills to deal with the management of intoxicated persons within the work environment. - Handle lost property in accordance to procedures. - Participate in training programs. - Maintain professional skills by staying abreast of current developments and participating in developmental programs available within and outside the company. - Perform other tasks within the IR, including CAT C Special Employee License tasks, as directed by the Vice President, Security Service Department. Pre-requisites - Prior Customer Service Experience - PRD License with 4 compulsory modules cleared	
Slot Ambassador	Key Responsibilities - To attend to players needs - Ensure that all Slot areas are kept clean and well-stocked with supplies - Verify and authorize slot machine transactions, including payouts and fills - Ensure that every slot machine is in optimum operational condition - Handle customer complaints personally wherever possible, redirect to relevant authority where necessary. - Maintain effective communication and information flow throughout the Slot Dept, with other Ambassadors, Supervisors and Shift Managers. - Protect all assets of the Company and the Slot Department at all times. - Recognize, acknowledge and nurture new premium slot players. - Comply with and administer Slot Department attendance guidelines and regulatory, Departmental and Company policies. - Work in the slot dispatch office as assigned. This assignment includes, but is not limited to: - Utilizing slot dispatch software - Dispatching slot machine events - Making and receiving interdepartmental phone calls as necessary to assist in floor operations - Handling paperwork and operational supplies as assigned. - To station at the Patron Verification Systems (“PVS”) kiosk as assigned. This assignment includes: - To perform entry checks at PVS; and - To perform premium status verification checks (i.e. Premium Player vs. non-Premium Player) at PVS.	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites Education & Certification - High School Graduate Experience - No experience required as training will be provided	
Surveillance Officer	Key Responsibilities Maintain an effective relationship with Guests. - Maintain a professional image in all dealings with customers, in person, by telephone/radio, electronically, etc. - Meet the customers' requirements and expectations through the prompt and accurate relaying of information. Work as part of a Team - Work within a close working environment, in which Team Members may come from diverse cultural backgrounds. Analyze information from information technology systems - Evaluate and analyze information from multiple sources. - Respond to situations identified through surveillance and computer analysis systems. Operate Central Monitoring/Communication Console - Observe and analyze non-gaming, gaming and cash handling areas using advanced surveillance and information technology systems in accordance with standard operating procedures. Survey Team Members / Customers Activity from the Monitor Room - Monitor Team Members in accordance with the company policies, internal controls, SOP's and associated regulations. - Monitor illegal or suspicious activity of Team Members and customers and escalating as necessary. Pre-requisites - No experience required	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)
Technician/ Senior Technician	Key Responsibilities - Conduct on-site checks and repairs - Ensure quality works are be carried out on time schedule - Perform ad-hoc tasks as required, including assisting other facilities department team members - Job may include moving stocks inventory check - To perform all duties in accordance with MBS policies and within the realm of the MBS Company vision, mission and values - Enforce all safety programs and training with regards to WSH - Provides input into the research, development, evaluation and implementation of new products, services, technology and processes to ensure MBS competitive position and in	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	anticipation of changing customer needs within the dynamic hospitality and gaming environment Pre-requisites Minimum 3 years of solid-hands on practical working in any Integrated Resorts, Hotels, Conference and Exhibition Center and/or shopping mall providing Customers Service, Operations supports, and maintenance of plant and systems	
Visitor Experience Agent	Key Responsibilities - Provide excellent Visitor Experience and ensure the smooth running of the daily operations at MBS Attractions (Museum, SkyPark, Sampan Rides and Digital Light Canvas) - Engage visitors in a positive and professional manner while proactively promoting the various Attractions - Proactively working in (but not exclusive to) the main admissions and all public areas of the various Attractions as deployed - Assist visitors with enquiries and where applicable directing them to the appropriate source of information - Provide guidance to all casual staff in visitor engagement and operations - Adhere to all Standard Operating Procedures (SOP) and Service Quality Review Standards (SQR) of the Attractions - To be equipped with good product knowledge of all offerings available to visitors - When deployed at the museum, ensure that artifacts are safeguarded - To maintain a high standard of cleanliness at all workstations, whilst complying with all health and safety standards - Project a professional presence, both verbally and in appearance, always - Perform shift duties responsibly and is accountable to the Assistant Manager/Manager for the smooth running of the day-to-day shift operations and any other duties assigned - Handle attractions bookies, tickets sales and events Pre-requisites - Minimum 1 year of experience in the hospitality and tourism industry or have customer service experience will be an advantage	- Working Hours: Depending on Operation needs - Location/ Postal code: S(49315)

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#7 OK Chicken Rice

OK Chicken Rice is a popular, MUIS Halal-Certified chicken rice chain in Singapore with over 17 outlets islandwide.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Management Trainee	Key Responsibilities • Rotate across management and operational functions, learn outlet operations, manpower planning, administration, customer service and business development • 6-month renewable Management Trainee Programme Pre-requisites • Fresh graduates from NUS, NTU or other recognized universities • Positive attitude, willing to learn, good communication skills • Interest in management	• Working Hours: 8 hours • Location/ Postal code: S(730339)

#8 Paradox Singapore

Paradox Singapore is an urban resort that offers guests a sophisticated yet playful blend of traditional refinement and modern elegance. Located in the vibrant river district of Clarke Quay, the hotel is perfect for those looking for a stylish home base during business travel, or a quiet sanctuary to relax and unwind. Our comfortable rooms and spacious suites feature picturesque views of the city's skyline and are equipped with thoughtful amenities for laid-back style without any fuss.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Operations Executive (Back-of-House)	Key Responsibilities We are looking for exceptional individuals to join our Future Leaders Programme - a 1-year, career-defining journey. As an Operations Executive, you will play a vital role in the smooth daily functioning of the hotel by coordinating and supervising operational departments including Engineering & Sustainability, Housekeeping and Stewarding. Act as a key support to the Senior Operations Manager / Operations Manager, this role combines hands-on involvement, supervisory leadership, and a keen eye for details to ensure all aspects of the guest experience meet the highest standards. Designed for individuals with a passion for hospitality and service, this position offers a strong foundation in hotel operations and is ideal for those aspiring to become future hospitality leaders. Responsibilities: • Manage day-to-day operations of Engineering & Sustainability, Housekeeping and Stewarding to guarantee the highest standards of service delivery.	• Working Hours: 44 hour per week • Location/ Postal code: S(058281)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Perform regular inspections to ensure guest rooms, public areas, and back-of-house areas are maintained to the highest standards of cleanliness, and safety, while ensuring compliance with brand and regulatory guidelines. - Perform preventive maintenance of rooms and public areas, kitchen equipment and back-of-house areas, ensuring all areas are in good condition. - Coordinate maintenance tasks including silicone work and bathroom grouting. - Manage inventory control, ensuring stock levels are adequate, waste is minimized, and orders are replenished as needed. - Ensure timely room release to Front Office, especially during high-demand periods. - Coordinate and monitor room cleaning schedules with Front Office, particularly during peak occupancy and back-to-back arrivals, ensuring timely and high-quality service delivery. - Assist with deep cleaning schedules and special housekeeping projects. - Supervise teams, ensuring tasks are completed on time, with attention to detail, quality control, and adherence to Standard Operating Procedures (SOPs). - Monitor energy-saving efforts and utility system efficiency, supporting sustainability initiatives to reduce environmental impact. - Manage the Fire Command Centre (FCC), ensuring regulatory compliance, emergency preparedness, and operational readiness. - Oversee contractor work, evaluating vendors and managing outsourced contracts. - Conduct regular audits and spot checks to ensure compliance with all safety standards, operational procedures, and brand expectations. - Support laundry operations, ensuring timely and quality processing and delivery of linens and uniforms. - Handle lost-and-found procedures, ensuring proper tracking. - Prepare operational reports and logs for management, providing feedback and recommendations for continuous improvement in service and efficiency. - Contribute to the training and onboarding of new employees through effective On-the-Job Training (OJT) and continuous support. - Perform other duties as assigned by management. - After the 1-year Future Leaders Programme, you'll have the opportunity to grow into an Assistant Operations Manager through ongoing leadership development and operational impact.  Build your dream career.  Lead with purpose.  Create change.	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Ready to lead the future of hospitality? Apply now and start your journey with Paradox Singapore today! Pre-requisites • Comfortable working shift work (Morning, Afternoon, night and midnight shift) • Comfortable working during weekend and public holiday • Comfortable undergoing cross-training across Back of House departments, including Engineering & Sustainability, Housekeeping and Stewarding	
Operations Executive (Front-of-House)	Key Responsibilities We are looking for exceptional individuals to join our Future Leaders Programme – a 1 year, career-defining journey. As an Operations Executive, you will play a vital role in the smooth daily functioning of the hotel by coordinating and supervising operational departments including Food & Beverage, Front Office and Security. Act as a key support to the Senior Operations Manager / Operations Manager, this role combines hands-on involvement, supervisory leadership, and a keen eye for details to ensure all aspects of the guest experience meet the highest standards. Designed for individuals with a passion for hospitality and service, this position offers a strong foundation in hotel operations and is ideal for those aspiring to become future hospitality leaders Responsibilities • Handle daily operations across Food & Beverage (F&B), Front Office, and Security departments to ensure seamless guest experiences and operational efficiency • Oversee service delivery, team performance, hygiene standards, and setup for events, meetings, and group functions • Coordinate closely with Culinary and F&B teams to maintain timely communication, outlet readiness, inventory control, and presentation standards • Manage check-in/check-out, Service Centre operations, VIP arrivals, and personalized requests, ensuring accuracy and hospitality excellence • Monitor lobby presentation, team grooming, and coordinate concierge functions such as transportation, tours, and special arrangements • Address and resolve guest complaints or special request promptly, escalating when necessary • Supervise security shift activities, ensuring all patrol, surveillance, and emergency procedures are followed in line with safety protocols • Ensure security teams are briefed on VIPs, special events, and high-risk zones; participate in drills and support incident response	• Working Hours: 44 hour per week • Location/ Postal code: S(058281)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Review and act on incident reports, collaborate with relevant teams during emergencies, and assist with enforcing safety and evacuation procedures - Prepare and maintain accurate operational reports and logs for management review - Ensure full compliance with Standard Operating Procedures (SOPs), brand guidelines, and health & safety regulations - Identify service gaps and recommend workflow improvements, supporting the implementation of new initiatives to enhance efficiency and guest satisfaction - Contribute to the training and onboarding of new employees through effective On-the-Job Training (OJT) and continuous support - Perform other duties as assigned by management - After the 1-year Future Leaders Programme, you'll have the opportunity to grow into an Assistant Operations Manager through ongoing leadership development and operational impact  Build your dream career.  Lead with purpose.  Create change. Ready to lead the future of hospitality? Apply now and start your journey with Paradox Singapore today Pre-requisites - Comfortable working shift work (Morning, Afternoon, night and midnight shift) - Comfortable working during weekend and public holiday - Comfortable undergoing cross-training across Front of House departments, including Front Office, Food & Beverage (other restaurant and banquet), and Security - Comfortable working in an environment where non-halal food and alcoholic beverages are served	

#9 Paris Baguette Singapore

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

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Section Head (Bakery / Culinary / Deli)	Key Responsibilities - Responsible for preparing, baking and decorating pastries, cakes and other dough or pastry-based confectioneries. This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them Pre-requisites - Minimum WSQ certificate/ Nitec in Bread/ Culinary and above - At least 1 year of proven experience in a similar role	- Working Hours: 44 working hours - Location/ Postal code: S(534138)
Assistant Store Manager	Key Responsibilities - The Assistant Store Manager is responsible for the profitability of the chain restaurant outlet. - He/She performs outlet-level support functions, such as customer service, scheduling, handling day-to-day operations, ordering inventory, and back-office support. - He/she demonstrates the recruitment and retention, training, and motivation of staff, and maintains quality control, hygiene, health and safety standards, and customer's experience in the outlet. Pre-requisites - At least 3 Year(s) of working experience in the restaurant industry is required for this position. - Excellent interpersonal skills - Candidate must possess at least a Diploma/Advanced/Higer/Graduate Diploma in any field. - Preferably Manager specialized in Food/Beverage/Restaurant Service or equivalent.	- Working Hours: 44 working hours - Location/ Postal code: To ask employer during interview
Baker (Day / Overnight)	Key Responsibilities The Baker is responsible for making a wide range of breads, pastries, and other baked goods. This includes ensuring all baking equipment and baking area is clean prior to and post production of any baked items, and ensuring compliance with regulations.	- Working Hours: 44 working hours - Location/ Postal code: S(534138)

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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites - At least PSLE, technical certificate or any related fields Experience - At least 1 to 2 years of experience working in kitchen as baker or/& baking preparation.	
Cook	Key Responsibilities - The Pastry Chef / Senior Pastry Chef is responsible for preparing, baking and decorating pastries, cakes and other dough or pastry-based confectioneries. - This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them. Pre-requisites - At least PSLE, technical certificate or any related fields Experience - At least 1 to 2 years of experience working in kitchen as baker or/& baking preparation	- Working Hours: 44 working hours - Location/ Postal code: S(534138)
Cook (Outlet)	Key Responsibilities - Control and direct the food preparation process and all related activities - Review and construct menus with new or existing culinary creations ensuring the variety and quality of the servings - Approve dishes before they reach the customer - Plan orders of equipment or ingredients according to identified shortages - Arrange for repairs when necessary - Remedy any problems or defects - Managing and training kitchen staff - Comply with nutrition and hygiene regulations and safety standards - Foster a climate of cooperation and respect between co-workers Pre-requisites - Min. Certificate/NITEC/Higher NITEC/Diploma in culinary. - At least 1 years of proven experience in a similar role (hot/cold kitchen). - Exceptional proven ability of kitchen management - Able to work well under pressure in a fast-paced environment - Able to work in an outlet kitchen (northeast area)	- Working Hours: 44 working hours - Location/ Postal code: To ask employer during interview
Management Trainee (Bakery / Cake / Culinary / Deli)	Key Responsibilities Responsible for preparing, baking and decorating pastries, cakes and other dough or pastry-based confectioneries. This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them	- Working Hours: 44 working hours - Location/ Postal code: S(534138)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites - Minimum WSQ certificate/Nitec in Bread/Culinary and above - At least 1 year of proven experience in a similar role - Exceptional proven ability of kitchen management - Able to work well under pressure in a fast-paced environment - Able to work on weekends and Public holidays	
Management Trainee (Operations)	Key Responsibilities - The Management Trainee is responsible for taking customers' orders, answering questions, and making recommendations on menu items, serving food/beverages to customers, and performing cashiering duties. He/she is responsible for supervising staff working the floor, assigning their work stations, resolving work-related problems and ensuring the shift runs smoothly. Pre-requisites - Excellent Customer Service - Good command of spoken English - Min. GCE "N"/ "O" Level, customer service certificate or any related fields No experience/ At least 1 year of experience working in customer service or relevant experience in F&B - Pleasant, friendly, cheerful and able to work under pressure and in a high-volume environment	- Working Hours: - Location/ Postal code: To ask employer during interview
Pastry Chef	Key Responsibilities - The Pastry Chef / Senior Pastry Chef is responsible for preparing, baking and decorating pastries, cakes and other dough or pastry-based confectioneries. This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them Pre-requisites - At least PSLE, technical certificate or any related fields Experience - At least 1 to 2 years of experience working in kitchen as baker or/ & baking preparation.	- Working Hours: 44 working hours - Location/ Postal code: S(534138)
PB Future Talent Leader Programme	Key Responsibilities Imagine this: From Management Trainee to Leader: Dive straight into the heart of our operations, mastering everything from customer delight to smooth store management. Rapid Growth: Our structured programme offers clear milestones and accelerated progression for driven individuals. See yourself taking on more responsibilities and leadership roles in a matter of years! Hands-on Experience: Get ready to roll up your sleeves and gain invaluable experience in all aspects of our bustling stores. You'll be serving customers, learning the ropes of operations, and gradually taking on management tasks. Invest in Your Potential: We're committed to nurturing your growth. You'll receive guidance, training, and the	- Working Hours: 44 working hours - Location/ Postal code: To ask employer during interview

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	opportunity to develop crucial skills in areas like team leadership, customer service excellence, and operational efficiency. What you'll be doing as a Management Trainee (the first step on your leadership journey): Wowing our customers: Delivering exceptional service with a smile and helping them discover their next favourite treat. Keeping things running smoothly: Assisting with everything from order preparation to ensuring our stores are sparkling clean. Becoming a product expert: Sharing your knowledge of our delicious offerings and exciting promotions. Learning and growing: Gradually being introduced to management responsibilities and supporting our leadership team. Pre-requisites • Are you: A recent graduate (E.g. ITE, Polytechnics or University) eager to kickstart your career in a dynamic industry? Passionate about food and creating positive customer experiences? A quick learner with a strong work ethic and a desire to lead? Ready to take on challenges and grow with a globally loved brand? This is your chance to bake your success story with Paris Baguette SG! Apply now and embark on an exciting journey to become one of our future leaders!	
Section Head (Bakery / Culinary / Deli)	Key Responsibilities • Responsible for preparing, baking and decorating pastries, cakes and other dough or pasty-based confectioneries. • This includes the process from planning the products, weighing and measuring ingredients making various baked goods, and finally glazing or decorating them Pre-requisites • Minimum WSQ certificate/Nitec in Bread/Culinary and above • At least 1 year of proven experience in a similar role • Exceptional proven ability of kitchen management • Able to work well under pressure in a fast-paced environment • Able to work on weekends and Public holidays	• Working Hours: 44 working hours • Location/ Postal code: S(534138)
Service Crew	Key Responsibilities • Welcome guests in a warm and friendly manner • To provide excellent customer service to guests in a timely and friendly manner, ensuring diners a pleasant dining experience • Upsell promotional items • Ensure that food hygiene and safety standards are maintained and comply • Maintain day to day outlet cleanliness. • Execute any other duties as assigned Pre-requisites • Excellent Customer Service • Good command of spoken English	• Working Hours: 44 working hours • Location/ Postal code: To ask employer during interview

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Min. GCE “N”/”O” Level, customer service certificate or any related field	
Store Manager	Key Responsibilities - The Store Manager is responsible for the profitability of the chain restaurant outlet. - He/she performs outlet-level support functions, such as customer service, scheduling, handling day-to-day operations, ordering inventory, and back-office support. - He/she demonstrates the recruitment and retention, training, and motivation of staff, and maintains quality control, hygiene, health and safety standards, and customer’s experience in the outlet. Pre-requisites - Clear verbal communication skills - Organization skills - Ability to stand and walk for long period of time - Clear attention to details - Problem-solving skills - Knowledge of current food and beverage trends - At least 3-5 Year(s) of working experience in the restaurant industry is required for this position - Preferably Manager specialized in Food/Beverage/Restaurant Service or equivalent.	- Working Hours: 44 working hours - Location/ Postal code: To ask employer during interview

#10 Phoenix Rise Holdings

Phoenix Rise Holdings is a Singapore-based holding company. It builds, own, and operates personal care, beauty, and wellness brands.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Marketing Executive	Key Responsibilities - Execute marketing campaigns and promotions across digital, social media, print, retail, and events - Generate engaging content in English and Chinese for social media platforms (such as Facebook, IG, Tik Tok & 小红书), websites, and other digital channels. - Support day-to-day management of the marketing calendar, ensuring timely posting and campaign rollouts - Assist with market research, competitor tracking, and reporting on campaign performance - Coordinate with designers, vendors, and internal teams to deliver quality, on-brand materials - Support influencer collaborations, partnerships, and PR initiatives - Ensure brand consistency across all communications and content	- Working Hours: 40 working hours - Location/ Postal code: S(53481)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites - Strong knowledge of social media platforms such as Facebook, IG, Tik Tok & 小红书 and content marketing - Hands-on skills with Canva, Adobe Photoshop/Illustrator, or similar tools - Good communication and copywriting skills in both English and Chinese (written and spoken to liaise with Chinese-speaking customers) - Creative, proactive, and able to work independently as well as with a team	

#11 Sunset Hospitality Group

Sunset Hospitality Group (SHG) is a leading multinational lifestyle hospitality group, with a wide portfolio encompassing Hotels & Resorts, Restaurants, Beach Clubs, Nightclubs, Fitness Centers, and many more.

SHG continues to solidify its position as a global leader in hospitality management by expanding its footprint with multiple hotels, resorts, and a growing lifestyle hospitality portfolio. In 2024, SHG acquired a majority stake in Maximal Concepts Holding, one of Asia's most awarded hospitality groups, expanding its global presence into key markets such as the USA, Canada, Hong Kong, Singapore, South Korea, Thailand, and Vietnam.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Chef de Partie	Key Responsibilities - The Chef De Partie is responsible for preparing all food products in relevant sections. Pre-requisites Knowledge, Skills, and Experience: - Minimum 2-3 years of kitchen experience. - Understands oral and written instructions in English. - Handles multiple priorities and works under stress. - Maintains all international standards of health guidelines for food preparation and safety. - Passes all required job-related tests. - Ability to perform manual labor. Physical Requirements of the job: - Work involves moderate exposure to high temperatures, dust, fumes, smoke, and/or loud noises. - Moderate physical activity, such as handling objects up to 25 kilograms and standing or walking for more than 6 hours per day. - Work environment involves potential exposure to hazards or physical risks, which requires following basic safety precautions.	- Working Hours: 44 working hours - Location/ Postal code: S(178881)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Commis Cook	Key Responsibilities The Commis Cook is responsible to assist in preparation of all sections and making them ready for the superiors. Principal Accountabilities: - Coordinates with Chefs to ensure correct quantities for bulk food preparation. - Cleaning, peeling, cutting of all food items according to the company's standards and assuring efficient food service. - Follows recipes and cooking procedures precisely. - Ensures good quality and freshness of food items. - Ensures accurate storage of food by using label and day-dots. - Responsible for the proper cleaning and sanitary matters of working area and/or as delegated by the Head Chef. - Handles all working material and equipment correctly and keeps it well cleaned. - Reports all necessary repairs to his Superior. - Follows all statutory hygiene and safety requirements. - Performs other duties pertinent to this job as assigned. - Communication & Working Relationships: - Communicates professionally with the supervisor in charge and subordinates while keeping a productive working environment. Pre-requisites Knowledge, Skills, and Experience: - Minimum 2-3 years of kitchen experience. - Understands oral and written instructions in English. - Handles multiple priorities and works under stress. - Maintains all international standards of health guidelines for food preparation and safety. - Passes all required job-related tests. - Ability to perform manual labor. Physical Requirements of the job: - Work involves moderate exposure to high temperatures, dust, fumes, smoke, and/or loud noises. - Moderate physical activity, such as handling objects up to 25 kilograms and standing or walking for more than 6 hours per day. - Work environment involves potential exposure to hazards or physical risks, which requires following basic safety precautions.	- Working Hours: 44 working hours - Location/ Postal code: S(178881)
Commis Cook	Key Responsibilities The Commis Cook is responsible to assist in preparation of all sections and making them ready for the superiors. Principal Accountabilities:	- Working Hours: 44 working hours - Location/ Postal code: S(068912)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Coordinates with Chefs to ensure correct quantities for bulk food preparation. - Cleaning, peeling, cutting of all food items according to the company's standards and assuring efficient food service. - Follows recipes and cooking procedures precisely. - Ensures good quality and freshness of food items. - Ensures accurate storage of food by using label and day-dots. - Responsible for the proper cleaning and sanitary matters of working area and/or as delegated by the Head Chef. - Handles all working material and equipment correctly and keeps it well cleaned. - Reports all necessary repairs to his Superior. - Follows all statutory hygiene and safety requirements. - Performs other duties pertinent to this job as assigned. - Communication & Working Relationships: - Communicates professionally with the supervisor in charge and subordinates while keeping a productive working environment. Pre-requisites Knowledge, Skills, and Experience: - Minimum 2-3 years of kitchen experience. - Understands oral and written instructions in English. - Handles multiple priorities and works under stress. - Maintains all international standards of health guidelines for food preparation and safety. - Passes all required job-related tests. - Ability to perform manual labor. Physical Requirements of the job: - Work involves moderate exposure to high temperatures, dust, fumes, smoke, and/or loud noises. - Moderate physical activity, such as handling objects up to 25 kilograms and standing or walking for more than 6 hours per day. - Work environment involves potential exposure to hazards or physical risks, which requires following basic safety precautions.	
Demi Chef de Partie	Key Responsibilities - The Demi Chef is responsible for preparing all food products in all kitchen sections and making them ready for in-house service or dispatching to delivery. Principal Accountabilities: - Prepares and ensures outstanding food quality, appearance, and consistency that adhere to restaurant's recipes and standards - Completes assigned prep work duties in an efficient time frame	- Working Hours: 44 working hours - Location/ Postal code: S(178881)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Support the Chef de Partie or Sous Chef in the daily operation and work - Moves prepared food out of the prep area continuously - Works together in a team-oriented environment to produce foods in a timely and orderly manner - Assists in ensuring the accuracy and quality of received food products and other supplies as required for daily operations - Keeps all workstations and equipment as clean as possible at all times. Follows a cleaning schedule for designated equipment and storage areas - Keeps sanitation solutions up to Company codes at all times and ensures that all utensils, plate ware, glassware, storage containers, serving dishes, and equipment are always clean and sanitized - Observes compliance with the company's policies and procedures, as well as governmental laws and regulations - Collaborates with CDP to create new ideas for their sections - Constantly develop skills and knowledge - Performs other duties pertinent to this job as assigned - Communication & Working Relationships: - Communicates professionally with the supervisor in charge and subordinates while keeping a productive working environment Pre-requisites Knowledge, Skills, and Experience: - Minimum 3-4 years of kitchen experience, previously worked in a fine dining concept. - Understands oral and written instructions in English. - Handles multiple priorities and works under stress. - Maintains all international standards of health guidelines for food preparation and safety. - Passes all required job-related tests. - Ability to perform manual labor. Physical Requirements of the job: - Work involves moderate exposure to high temperatures, dust, fumes, smoke, and/or loud noises. - Moderate physical activity, such as handling objects up to 25 kilograms and standing or walking for more than 6 hours per day. - Work environment involves potential exposure to hazards or physical risks, which requires following basic safety precautions.	
Demi Chef de Partie	Key Responsibilities The Demi Chef is responsible for preparing all food products in all kitchen sections. Pre-requisites Knowledge, Skills, and Experience:	- Working Hours: 44 working hours - Location/ Postal code: S(068912)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	- Minimum 3-4 years of kitchen experience, previously worked in a fine dining concept. - Understands oral and written instructions in English. - Handles multiple priorities and works under stress. - Maintains all international standards of health guidelines for food preparation and safety. - Passes all required job-related tests. - Ability to perform manual labor. Physical Requirements of the job: - Work involves moderate exposure to high temperatures, dust, fumes, smoke, and/or loud noises. - Moderate physical activity, such as handling objects up to 25 kilograms and standing or walking for more than 6 hours per day. - Work environment involves potential exposure to hazards or physical risks, which requires following basic safety precautions.	
F&B Runner	Key Responsibilities - The Runner is responsible for delivering the food from the kitchen to the customer tables, Pre-requisites Knowledge, Skills, and Experience: - Minimum 1 year of experience in similar positions in a high-volume, fine dining restaurant. - Good in English. - Good communications and interpersonal skills. - Customer oriented with a positive attitude and smiling face. - Cooperative and self-giving team player. - Ability and willingness to perform under stress. - Positive and high energy level. Physical Requirements of the job: - The job of the Runner may require: - Physical handling of products such as handling trays. - Covering different shifts and working during public holidays. - Stressful conditions. - Standing for long hours.	- Working Hours: 44 working hours - Location/ Postal code: S(178881)
F&B Station Captain	Key Responsibilities - The Station Captain is responsible to provide high levels of customer service to all diners to ensure they have a memorable experience and return. Principal Accountabilities: - Knows and uses the service guidelines by the brand guideline. - Prompt, and courteous greeting of customers. - Deliver food to customers on the table in an accurate and timely manner.	- Working Hours: 44 working hours - Location/ Postal code: S(178881)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Ensure all guests receive positive and professional service to the highest standards to exceed the customer's expectations. • Follow sequence of service standards as per brand guidelines. • Have a complete and thorough knowledge of all menu items in order to be able to describe and make suggestive selling to customers. • Ensure food quality and consistency is delivered at all times. • Manage the set up and close down of tables within section. • Ensure tables are turned around and ready with minimal delay. • Maintain cleanliness and hygiene standards. • Ensure the cleanliness and refilling of condiment sets and napkin containers. • Keeps all workstations and equipment as clean as possible at all times. • Attend all regular departmental briefings and contribute to an open communication within the assigned team. • Performs other duties pertinent to this job as assigned. • Communication & Working Relationships: • Interacts with customers and shows willingness to serve them with a pleasant attitude. • Communicate professionally with the supervisor in charge. Pre-requisites Knowledge, Skills, and Experience: • Minimum 1-2 years of experience in similar positions in a high-volume, high-end restaurant preferred. • Good in English. • Good communications and interpersonal skills. • Customer oriented with a positive attitude and smiling face. • Cooperative and self-giving team player. • Ability and willingness to perform under stress. • Positive and high energy level. Physical Requirements of the job: The job of the Captain may require: • Physical handling of products such as handling trays. • Covering different shifts and working during public holidays. • Stressful conditions. • Standing for long hours.	
F&B Station Captain	Key Responsibilities • The Station Captain is responsible to provide high levels of customer service to all diners to ensure they have a memorable experience and return. Principal Accountabilities: • Knows and uses the service guidelines by the brand guideline. • Prompt, and courteous greeting of customers.	• Working Hours: 44 working hours • Location/ Postal code: S(068912)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Deliver food to customers on the table in an accurate and timely manner. • Ensure all guests receive positive and professional service to the highest standards to exceed the customer's expectations. • Follow sequence of service standards as per brand guidelines. • Have a complete and thorough knowledge of all menu items in order to be able to describe and make suggestive selling to customers. • Ensure food quality and consistency is delivered at all times. • Manage the set up and close down of tables within section. • Ensure tables are turned around and ready with minimal delay. • Maintain cleanliness and hygiene standards. • Ensure the cleanliness and refilling of condiment sets and napkin containers. • Keeps all workstations and equipment as clean as possible at all times. • Attend all regular departmental briefings and contribute to an open communication within the assigned team. • Performs other duties pertinent to this job as assigned. • Communication & Working Relationships: • Interacts with customers and shows willingness to serve them with a pleasant attitude. • Communicate professionally with the supervisor in charge. Pre-requisites Knowledge, Skills, and Experience: • Minimum 1-2 years of experience in similar positions in a high-volume, high-end restaurant preferred. • Good in English. • Good communications and interpersonal skills. • Customer oriented with a positive attitude and smiling face. • Cooperative and self-giving team player. • Ability and willingness to perform under stress. • Positive and high energy level. Physical Requirements of the job: The job of the Captain may require: • Physical handling of products such as handling trays. • Covering different shifts and working during public holidays. • Stressful conditions. • Standing for long hours.	
Hostess	Key Responsibilities • The Hostess is responsible to greet customers and to ensure that all guests receive an amazing. • Principal Accountabilities: • Greets guests, escorts them to tables, and provides menus. Manage waiting list as per brand guidelines. • Offer appropriate seating arrangements.	• Working Hours: 44 working hours • Location/ Postal code: S(178881)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Receive and record customers dining reservations. • Ensure all orders are filled in a timely and accurate manner. • Maintain clean and organized tables and work area. • Observe proper grooming and personal hygiene at all times. • Assist waiters and head waiters when needed. • Manage event related work including setting up tables of the restaurant. • Ensure all guests receive positive and professional service to the highest standards to exceed the customer's expectations. • Handles guest problems and complaints. • Attend all regular departmental briefings and contribute to an open communication within the assigned team. • Performs other duties pertinent to this job as assigned. • Communication & Working Relationships: • Interacts with customers and shows willingness to serve them with a pleasant attitude. • Communicate professionally with the supervisor in charge. Pre-requisites Knowledge, Skills, and Experience: • Minimum 1-2 years of experience in similar position in hospitality industry, preferred but not limited to. • Good in English. • Good communications and interpersonal skills. • Basic computer skills (Recommended to have previous experience in restaurant software). • Customer oriented with a positive attitude and smiling face. • Friendly and approachable. • Cooperative and self-giving team player. • Ability and willingness to perform under stress. • Positive and high energy level. • A willingness to go the extra mile in ensuring guests' needs are met. • A huge passion for customer service and hospitality. Physical Requirements of the job: • The job of the Hostess / Host may require: • Covering different shifts and working during public holidays. • Stressful conditions. • Standing for long hours.	
Recreation Attendant	Key Responsibilities • The Recreation Attendant and Instructor ensures that Madison House's pools, gym, padel Pre-requisites Knowledge, Skills, and Experience: • Previous experience in hospitality, wellness, or recreation environments preferred. • Basic First Aid and/or Lifeguard certification advantageous.	• Working Hours: 44 working hours • Location/ Postal code: S(178881)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Strong communication skills in English; additional languages a plus.	
Security Officer	Key Responsibilities The Security Officer, we rely on you to: - Responsible for maintaining adequate and effective security measures for the resort. - Ensuring maximum protection is given to the guests. - Ensure the resort and guest properties are safeguard against loss, damages and other untoward accidents. - Handle all incidents in a professional and timely manner. - Actively participate in the day-to-day security operations of the hotel to ensure the safety and security of all guests, employees and property. - Provide necessary assistance to guests and employees in a friendly and tactful manner. - Enforce the company policy and procedures relating to safety and security. - Responding to all incidents involving hotel guests and employees. - Keeps surveillance on potential criminals and activities and to maintain peace and order within the hotel premises and to take appropriate remedial action if necessary. - Conduct investigations and submit reports on incidents affecting guests and employees. - Carry out patrolling duties around and within the hotel compound. - Perform access control duties at the Security Office and managing of CCTV surveillance. - Managing of crowds and traffic controls during peak periods. - Respond to all emergency situations including fire alarms, medical assistance and emergency evacuation. - Carry out other duties as assigned by the Security Manager or Hotel Management. - Communication & Working Relationships: - Communicates professionally with superiors and subordinates while keeping a productive working environment. - Assist the Security Manager in problem solving with a can-do attitude. Pre-requisites Knowledge, Skills, and Experience: - Candidate must possess a valid Security License issued by the Police Licensing and Regulatory Department. - Minimum 1 years of relevant working experience in similar capacity in the hospitality industry. - Knowledge of fire safety and first aid would be an advantage.	- Working Hours: 44 working hours - Location/ Postal code: S(178881)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Able to work shifts including weekends and public holidays. • Assist the Security Manager in problem solving with a can-do attitude. • experience in Crisis Management and part of the Emergency Response Team. • Possess other relevant certifications such as CERT, OFA+AED added advantage. Physical Requirements of the job: • Long hours, covering different shifts and working during public holidays.	
Senior M&E	Key Responsibilities • The Technician assists in carrying out shift duty smoothly by repairing, maintaining and ensuring that all electrical and mechanical equipment including lighting throughout the hotel are operating satisfactorily. • Principal Accountabilities: • Assisting the Shift Engineer with the design of a preventative maintenance program. • Carrying out minor repairs at guest rooms or public areas. • Service and repair all electrical and mechanical equipment such as, but not limited to, motors, starters, switchgears, fittings, wiring, vacuum machines, all laundry, kitchen equipment, cables and all electrical machines throughout the hotel. • Carry out masonry works for all walls, beams, pillars and posts; cement floor traps, floor tiles, vinyl tiles, long bath grouting, pipe duct and staircases. • Clear all obstructions in sewer, waste pipe, soil channels and grease interceptor system. • Repair defective flushing system, toilet bowls, urinals, basins, vent pipes and air-conditioning waste pipes as well as service and clean all grease traps. • Assist other technicians to perform other jobs as required by Management within and outside hotel premises. • Communication & Working Relationships: • Coordinate with different departments to guarantee effective communication Pre-requisites Knowledge, Skills, and Experience: • Minimum Professional Certificate/ NITEC/ Diploma in Engineering. • Minimum 2 years of proven working experience in similar position. • Basic in English language. • Understanding of advanced principles of air conditioning, refrigeration, and heating. • Proficient in balancing air and water treatment systems in line with HVAC protocols. • Proficient in reading schematics and work plans.	• Working Hours: 44 working hours • Location/ Postal code: S(178881)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	• Good written, verbal, and interpersonal skills. • Communication and project management skills. • Ability to work in confined spaces. • Positive and high energy level. • Highly cooperative team spirit. • Ability to work in a high stress, faced-paced environment. Physical Requirements of the job: The job of the HVAC Technician may require: • Attending the operations (after duty hours) in case of emergencies and should always be reachable by phone. • Require to work rotating shift (day, afternoon, night). • Long hours and working during public holidays. • Work in confined spaces. • It also necessitates some physical handling of products, including lifting and transportation	

#12 TalentKraft

TalentKraft is a Singapore-based strategy and HR consultancy founded by alumni of Boston Consulting and KPMG. We help organisations identify, develop and retain the talent they need to grow. We use the methods of top consulting firms to build leadership pipelines, design competency and talent frameworks, and turn people strategy into a genuine source of business advantage.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Associate Consultant (apprenticeship)	Key Responsibilities We work collaboratively to develop new ideas to help our clients build HR capabilities. We provide rigorous on-the-job training in key areas such as analytical skills, sales and communication, and aim to help our interns develop essential and transferable skills for their careers You will help TalentKraft: • execute projects by conducting interview sessions with stakeholders, analyzing current processes, recommending solutions and preparing impact reports • Develop new ideas and methodologies as the range of clients and issue expands • You will also own the development and execution of these ideas • Expand its network of HR solution providers and partners, and establish good working relationships to increase the range of solutions we can offer to clients • Grow its client base by prospecting and connecting with potential clients Pre-requisites	• Working Hours: 9am – 6pm • Location/ Postal code: S(338729)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	You should: • be able think through issues in a structured way and articulate and defend your chosen methodology • keep up to date on latest trends in technology, and can quickly understand and use new technology and applications • Be a credible and convincing communicator with a strong command of written English • Be a problem-solver who thinks up creative ways to become challenges	
Pitch your own JD	Key Responsibilities Areas we are open to work on: • People & HR consulting: workforce transformation, talent management, L&D, org design, research • HR tech & data: analytics, AI-enabled tools, automation, digital delivery • Growth & go-to-market: marketing, business development, content, community-building • Delivery & operations: project coordination, research support, knowledge management • Guideline: keep it HR or HR-adjacent but we also open to opportunities beyond that. • Surprise us! Pre-requisites What should be in the pitch: • The role: give it a title and a one-line purpose • The gap: what problem does it solve for us, or what opportunity does it open • Your value: 2 to 3 things you'd actually do in your first 90 days • Why you: the skill, trait, or perspective that makes this role yours	• Working Hours: • Location/ Postal code:

#13 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):

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

NTUC Job Security Council's Telegram Channels

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- Subscribe to **PMET Jobs-Alert**
(e.g. Analyst, Engineers, Executives, Technicians, etc.)
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