



JOB LISTING BOOKLET

e2i Career Plaza: Where Passion Meets Lifestyle [25 September 2025 | 1030am to 5pm]

Last registration: 4.30pm





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

Legend:

 – PMET Roles
 – Inclusive Roles

Content Page

Pages [Click on the specific role to view more details]

#1 DFI RETAIL GROUP	7
• 7 Eleven - Sales Associate (Full-Time) ♥	7
• 7 Eleven - Sales Associate (Part-Time) ♥	7
• Cashier (Full-Time) ♥	7
• Cashier (Part-Time) ♥	8
• Guardian - Retail Assistant (Full-Time) ♥	8
• Guardian - Retail Assistant (Part-Time) ♥	9
• Guardian - Retail Executive ♥	9
• Guardian - Set Up Merchandiser (2-year contract) ♥	9
• Sales Assistant (E-commerce) (Full-Time) ♥	10
• Sales Assistant (E-commerce) (Part-Time) ♥	10
• Sales Assistant (Full-Time) ♥	11
• Sales Assistant (Part-Time) ♥	12
• Warehouse Logistics Assistant (Permanent Night Shifts) ♥	12
#2 FAIRMONT SINGAPORE & SWISSÔTEL THE STAMFORD	13
• Banquet Function Coordinator	13
• Chef de Partie - Various Cuisine	13
• Commis Cook - Various Cuisine	14
• Culinary Assistant - Various Cuisine	14
• Dining Reservations Executive 🧳	15
• Doorman / Bellman	15
• Duty Manager 🧳	16
• F&B Guest Services Officer	16
• Guest Relation Officer / Executive 🧳	16
• House Attendant	17
• Reservations Coordinator	17
• Restaurant Executive 🧳	18
• Sales Manager (Proactive) 🧳	18
















Legend:



– PMET Roles



– Inclusive Roles

• Sales Manager (Reactive) 	19
• Spa Attendant	19
#3 FAIRPRICE GROUP	20
• Automation Technician 	20
• Bartender	21
• FairPrice - Retail Assistant (Picking) (Full-Time)	22
• FairPrice - Retail Assistant (Picking) (Part-Time)	22
• FairPrice - Retail Assistant / Cashier (Full-Time)	22
• FairPrice - Retail Assistant / Cashier (Part-Time)	23
• Foodfare - Cook (Full-Time) 	23
• Foodfare - Cook (Part-Time) 	24
• Foodfare - Kitchen Assistant 	24
• Heavenly Wang - Service Crew 	24
• Kopitiam - Outlet Executive 	25
• Kopitiam - Service Crew (Culinary)-Chou Chou You Yu 	25
• Kopitiam - Service Crew (Culinary)-Flint (Western) 	26
• Kopitiam - Service Crew (Culinary)-Kokoro Kiosuku (West Mall)	27
• Kopitiam - Service Crew (Culinary)-Pin Wei 	28
• Kopitiam - Service Crew (Culinary)-Western Confirm + Chop 	28
• Kopitiam - Service Crew (Culinary)-Xiang Chi Mian 	29
• Kopitiam - Service Crew (Full-Time) 	30
• Kopitiam - Service Crew (Part-Time) 	30
• Production Operator 	31
• Retail Supervisor	31
• Service Supervisor (Culinary)	32
• Skilled Cutter	32
#4 ITEA & VIVAIA	33
• Retail Assistant (Full-Time) 	33
• Retail Assistant (Part-Time) 	33
• Bubble Tea Service Crew 	34
#5 KOUFU	34



























Legend:



– PMET Roles



– Inclusive Roles

• Bubble Tea Kiosk Tea Barista 	34
• Chef 	35
• Counter Crew 	35
• Kiosk Attendant (Service / Kitchen) 	35
• Service Crew 	36
• Service Manager  	37
#6 MCDONALD'S SINGAPORE	37
• Evening Crew 	38
• Guest Experience Leader	38
• Restaurant Management Trainee  	38
• Service Crew (Full-Time) 	38
• Service Crew (Part-Time) 	39
#7 MUNCHI PANCAKES	39
• Assistant Operations Manager 	39
• Senior Crew 	40
#8 POPEYES	40
• Commis Chef (Batter Fryer) 	40
• Commis Crew	41
• Guest Experience Crew	41
• Guest Experience Manager 	42
• Restaurant Management Trainee (RMIT) 	42
#9 SAUTÉ	43
• Kitchen Crew (Full-Time) 	43
• Kitchen Crew (Part-Time) 	44
• Service Crew (Full-Time) 	44
• Service Crew (Part-Time) 	45
#10 SINGAPORE SAIZERIYA	45
• Kitchen Assistant (Full-Time) 	45
• Kitchen Assistant (Part-Time) 	46
• Management Trainee  	46
• Service Crew (Full-Time) 	46

Legend:



– PMET Roles



– Inclusive Roles

• Service Crew (Part-Time) ♥	47
#11 SPA ESPRIT GROUP	47
• Baker ♥	47
• Barista ♥	48
• Body Therapist ♥	49
• Brow Architect ♥	49
• Captain ♥	50
• Chef De Partie ♥	50
• Commis Cook ♥	51
• Customer Relations Officer ♥	52
• Retail Supervisor ♥	52
• Waxing Therapist ♥	53
#12 THE PROVIDORE SINGAPORE	54
• Assistant Lead Barista ♥	54
• Assistant Restaurant Lead ♥	54
• Barista ♥	55
• Finance Manager 📁 ♥	55
• Head Chef (Outlet) / Outlet Head Chef 📁 ♥	55
• Junior Sous Chef 📁 ♥	55
• Logistics & Supply Chain Executive / Coordinator 📁 ♥	56
• Multi-Outlet Head of Service 📁 ♥	56
• Operations Manager 📁 ♥	56
• Procurement & Sourcing Officer 📁 ♥	57
• Restaurant Manager 📁 ♥	57
• Senior Sous Chef 📁 ♥	57
• Service Crew ♥	57
• Sous Chef 📁 ♥	58
• Steward ♥	58
• Stove Chef / Line Cook ♥	58
• Supervising Chef / Chef Supervisor ♥	58
• Trainee Chef / Apprentice Chef 📁 ♥	59
#13 TIM HO WAN	59

Legend:



– PMET Roles



– Inclusive Roles

• Assistant Chef 1	59
• Assistant Chef 2	60
• Dim Sum Cook	60
• Kitchen Assistant	61
• Service Crew	62
#14 TIPO	63
• Commis / Demi Chef – Restaurant (Full-Time) ♥	63
• Commis / Demi Chef - Restaurant (Part-Time) ♥	63
• Restaurant F&B Waiter / Waitress (Full-Time) ♥	64
• Restaurant F&B Waiter / Waitress (Part-Time) ♥	64
#15 W SINGAPORE SENTOSA COVE	65
• Reservation Agent (Part-Time / Freelance) ♥	66
• Uniform / Laundry Room Attendant ♥	66
#16 WATAMI	67
• Dishwasher ♥	67
• Kitchen Crew ♥	67
• Management Trainee 🧳 ♥	68
• Service Crew ♥	68
#17 WATSON'S PERSONAL CARE STORES	69
• Assistant Store Manager 🧳	69
• GNC Advisor	69
• Management Trainee (Retail) 🧳	70
• Retail Assistant	70
• Retail Executive	70
• Retail Supervisor	71
• Store Support Assistant	71
e2i SERVICES	71

Legend:






– PMET Roles





– Inclusive Roles

#1 DFI RETAIL GROUP

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

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
7 Eleven - Sales Associate (Full-Time) 	Key Responsibilities <ul style="list-style-type: none"> • Provide excellent customer service at all times • Perform cashier duties and other payment services such as bill payment, cash withdrawal etc. • Maximize sales and profitability of store, upsell products • Ensure store cleanliness with organized appearance at all times • Replenish and arrange products according to store planogram • Any other duties as assigned Pre-requisites <ul style="list-style-type: none"> • Ability to work 3 rotating shifts • Ability to work on a 6 days' work week schedule • Good communication skills and team player • Willing to learn • Organized and attention to details • Candidates without relevant experience are welcome to apply as training will be provided 	<ul style="list-style-type: none"> • 6-day work week • Working hours: 7am to 3pm 3pm to 11pm 11pm to 7am • Postal code: 528765
7 Eleven - Sales Associate (Part-Time) 	Key Responsibilities <ul style="list-style-type: none"> • Provide excellent customer service at all times • Perform cashier duties and other payment services such as bill payment, cash withdrawal etc. • Maximize sales and profitability of store, upsell products • Ensure store cleanliness with organized appearance at all times • Replenish and arrange products according to store planogram • Any other duties as assigned Pre-requisites <ul style="list-style-type: none"> • Ability to work 3 rotating shifts • Ability to work on a 4 days' work week schedule • Good communication skills and team player • Willing to learn • Organized and attention to details • Candidates without relevant experience are welcome to apply as training will be provided 	<ul style="list-style-type: none"> • 4-day work week • Working hours: 7am to 3pm 3pm to 11pm 11pm to 7am • Postal code: 528765
Cashier (Full-Time) 	Key Responsibilities <ul style="list-style-type: none"> • Provide a positive customer experience with friendly, and courteous service • Perform opening and closing duties for the Checkout Department and be accountable for daily cash balances • Operate the checkout and self-checkout counters effectively and efficiently • Responsible for the upkeep of the checkout area 	<ul style="list-style-type: none"> • 6-day work week • Shift work • Postal code: 528765



[Click here for Content Page](#)

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Maintain a high standard of hygiene and cleanliness of the front and back of the store Support stock replenishment, expiry and quality checks, and online order picking as and when required Any other ad hoc duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> A good team player, committed and willing to learn Customer service and process-oriented, with attention to detail Possess basic mathematical skills Able to carry loads up to 10kg and handle physical work Flexible to work on rotating shifts, including weekends and public holidays 	
Cashier (Part-Time) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide a positive customer experience with friendly, and courteous service Perform opening and closing duties for the Checkout Department and be accountable for daily cash balances Operate the checkout and self-checkout counters effectively and efficiently Responsible for the upkeep of the checkout area Maintain a high standard of hygiene and cleanliness of the front and back of the store Support stock replenishment, expiry and quality checks, and online order picking as and when required Any other ad hoc duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> A good team player, committed and willing to learn Customer service and process-oriented, with attention to detail Possess basic mathematical skills Able to carry loads up to 10kg and handle physical work Flexible to work on rotating shifts, including weekends and public holidays 	<ul style="list-style-type: none"> 4-day work week Shift work Postal code: 528765
Guardian - Retail Assistant (Full-Time) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Promote and provide excellent customer service at all times Maximize sales and profitability through professional handling of promotional sales transactions Maintain and monitor optimum and accurate inventory level Ensure effective and efficient day-to-day work SOP of store Any other ad hoc duties as per assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Ability to work 2 rotating shifts Ability to work on a 5 days' work week (including weekends and public holidays) Good communication skills and team player Able to carry heavy loads up to 10kg 	<ul style="list-style-type: none"> 5-day work week 44 hours per week; 9 hours in between 8am to 10pm Postal code: 528765

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Guardian - Retail Assistant (Part-Time) ❤️	Key Responsibilities <ul style="list-style-type: none"> Promote and provide excellent customer service at all times Improve sales and profitability through professional handling of promotional sales transactions Maintain and monitor optimum & accurate inventory level Ensure effective and efficient day-to-day work SOP of store Facilitate in store operations in terms of housekeeping, merchandising, stock ordering, security and costs incurred to ensure assigned stores operate at efficient performance level Align with all set standards of operations Assist with cashiering and administrative duties Any other ad hoc duties as per assigned Pre-requisites <ul style="list-style-type: none"> Ability to work 2 rotating shifts Ability to work on a 4 days' work week (including 1 weekend) Good communication skills and team player Able to carry heavy loads up to 10kg 	<ul style="list-style-type: none"> 4-day work week Up to 35 hours per week; 6 hours in between 8am to 10pm Postal code: 528765
Guardian - Retail Executive ❤️	Key Responsibilities <ul style="list-style-type: none"> Kept informed on daily sales trend of the store and formulate action plans to counter competition and threats Boost budget sales & profitability of store under their charge through optimum operational control and providing excellent customer services Facilitate in store operations in terms of housekeeping, merchandising, stock ordering and management, security and costs incurred to ensure assigned stores operate at efficient performance level Ensure personnel needs of the stores and developmental needs are met so that stores can operate efficiently Mentor and empower team members to achieve targets Any other ad hoc duties as per assigned Pre-requisites <ul style="list-style-type: none"> Passionate in the retail industry Prior retail and store experience is an advantage Keen business acumen and results-driven Adaptable in a fast-paced environment 	<ul style="list-style-type: none"> 5-day work week 44 hours per week; 9 hours in between 8am to 10pm Postal code: 528765
Guardian - Set Up Merchandiser (2-year contract) ❤️	Key Responsibilities <ul style="list-style-type: none"> Assist in setting up merchandise displays, fixtures, and planograms during store openings, renovations, or closures Unpack, sort, and organize inventory on shelves according to merchandising guidelines Ensure products are tagged, aligned, front-faced with respective POSM as per the planogram Complete good return after set up Work closely with the Setup Team Lead to complete tasks within tight timelines Maintain cleanliness and organization of the store during setup 	<ul style="list-style-type: none"> 5-day work week 44 hours per week; 9 hours in between 10pm to 8am Postal code: 528765

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Support removal of merchandise and fixtures during store closures Adhere to safety and operational guidelines during physical setup work Be flexible to support setup needs across various store locations <p>Pre-requisites</p> <ul style="list-style-type: none"> Physically fit and comfortable with manual tasks such as lifting, stocking, and moving fixtures Able to commit to shift work, including early mornings, late evenings, weekends, or overnight shifts as required Reliable, punctual, and able to work efficiently under tight deadlines Prior experience in retail setup or merchandising is an advantage but not required Strong teamwork and communication skills 	
Sales Assistant (E-commerce) (Full-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide a positive customer experience with friendly, and courteous service Pick, prepare, and pack products ordered through online platforms to the highest quality in a timely and accurate manner Dispatch orders accurately to logistic partners Replenish and maintain the stocks, and ensure it is within quality and display standards Support planogram change Support receiving and stock take duties Maintain a high standard of hygiene and cleanliness of the front and back of the store Any other ad hoc duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> A good team player, committed and willing to learn Customer service and process-oriented, with attention to detail Possess basic mathematical skills Able to carry loads up to 10kg and handle physical work Flexible to work on rotating shifts, including weekends and public holidays 	<ul style="list-style-type: none"> 6-day work week Shift work Postal code: 528765
Sales Assistant (E-commerce) (Part-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide a positive customer experience with friendly, and courteous service Pick, prepare, and pack products ordered through online platforms to the highest quality in a timely and accurate manner Dispatch orders accurately to logistic partners Replenish and maintain the stocks, and ensure it is within quality and display standards Support planogram change 	<ul style="list-style-type: none"> 4-day work week Shift work Postal code: 528765

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Support receiving and stock take duties Maintain a high standard of hygiene and cleanliness of the front and back of the store Any other ad hoc duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> A good team player, committed and willing to learn Customer service and process-oriented, with attention to detail Possess basic mathematical skills Able to carry loads up to 10kg and handle physical work Flexible to work on rotating shifts, including weekends and public holidays 	
Sales Assistant (Full-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide a positive customer experience with friendly, and courteous service Handle customer enquiries (i.e. point out where certain products are, questions about promotions) Assist customers in selection when required Replenish and maintain the stocks, and ensure it is within quality and display standards Setup, display and replenish stocks efficiently and accurately with updated ticketing to ensure continuous stock availability Check and perform vegetable crisping, misting and top up vegetable on ice Perform out-of-stock, quality and expiry checks Trim and pack the products according to the company's SOP Ensure all price points communication are prepared, displayed accurately and timely Perform markdown, record wastage and disposal of products Record wastage and disposal of fresh products Support planogram change, gap check, receiving and stock take duties including temperature, condition/quality of the fresh products Prepare cold-room and shop floor for stock take Maintain high standard of hygiene and cleanliness of front and back of the store Process online orders and pick items to the highest quality Any other ad hoc duties as per assigned Work rotating shift as and when required <p>Pre-requisites</p> <ul style="list-style-type: none"> A good team player, committed and willing to learn Customer service and process-oriented, with attention to detail Possess basic mathematical skills Able to carry loads up to 10kg and handle physical work <p>Flexible to work on rotating shifts, including weekends and public holidays</p>	<ul style="list-style-type: none"> 6-day work week Shift work Postal code: 528765

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Sales Assistant (Part-Time) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Provide a positive customer experience with friendly, and courteous service • Handle customer enquiries (i.e. point out where certain products are, questions about promotions) • Assist customers in selection when required • Replenish and maintain the stocks, and ensure it is within quality and display standards • Setup, display and replenish stocks efficiently and accurately with updated ticketing to ensure continuous stock availability • Check and perform vegetable crisping, misting and top up vegetable on ice • Perform out-of-stock, quality and expiry checks • Trim and pack the products according to the company's SOP • Ensure all price points communication are prepared, displayed accurately and timely • Perform markdown, record wastage and disposal of products • Record wastage and disposal of fresh products • Support planogram change, gap check, receiving and stock take duties including temperature, condition/quality of the fresh products • Prepare cold-room and shopfloor for stock take • Maintain high standard of hygiene and cleanliness of front and back of the store • Process online orders and pick items to the highest quality • Any other ad hoc duties as per assigned • Work rotating shift as and when required <p>Pre-requisites</p> <ul style="list-style-type: none"> • A good team player, committed and willing to learn • Customer service and process-oriented, with attention to detail • Possess basic mathematical skills • Able to carry loads up to 10kg and handle physical work • Flexible to work on rotating shifts, including weekends and public holidays 	<ul style="list-style-type: none"> • 4-day work week • Shift work • Postal code: 528765
Warehouse Logistics Assistant (Permanent Night Shifts) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Perform warehousing and logistics functions such as receiving, putting away of goods, picking, and marshalling • Perform housekeeping tasks • Conduct physical counts to ensure the accuracy • Practice safe work procedures and identify potential hazard • Handle stocks and equipment with care • Any ad hoc duties as assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> • Experienced in cold-room warehouse and logistics will be an advantage • Acquired a forklift license will be an advantage • Ability to work 6 days per week 	<ul style="list-style-type: none"> • 6-day work week • 630pm to 430am (Transportation will be provided after work) • Postal code: 528765


#2 FAIRMONT SINGAPORE & SWISSÔTEL THE STAMFORD



Strategically located in the heart of Singapore's shopping, dining and entertainment districts and with the City Hall and Esplanade Mass Rapid Transit (MRT) train stations and other major transportation nodes at its doorstep, Fairmont Singapore and Swissôtel The Stamford are the gateway to explore Singapore's landscapes at your convenience. With a total of 2,030 well-appointed guestrooms, both hotels also offer a distinct collection of 12 lifestyle and dining choices including Michelin-starred fine dining restaurant JAAN by Kirk Westaway, cutting-edge meeting space at Raffles City Convention Centre with 34 meeting rooms and one of Asia's largest spas, Willow Stream Spa.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Banquet Function Coordinator	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Plan staffing and help manage labor costs for events Prepare event materials like car passes, food tags, and place cards Organize and file bills, BEOs, and update electronic signage Coordinate casual staffing and handle monthly accruals Assist with admin duties as needed Promptly address guest complaints and report to management Follow up to prevent future issues Plan staffing and help manage labor costs for events Prepare event materials like car passes, food tags, and place cards Organize and file bills, BEOs, and update electronic signage Coordinate casual staffing and handle monthly accruals Assist with admin duties as needed Promptly address guest complaints and report to management Follow up to prevent future issues <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum GCE 'O' Level education or equivalent Strong communication and guest relations skills Fluent in spoken and written English Proficient in Microsoft Office Team player who works well with large groups Friendly and positive attitude Able to perform under pressure Flexible to work shifts, including nights, weekends, and public holidays 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882
Chef de Partie - Various Cuisine	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare daily mise-en-place and ingredients, ensuring cleanliness and food safety Maintain consistent quality and follow recipes and stock management Stay updated on menu items and adapt cooking to guest preferences Communicate effectively and support a positive team environment 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882



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Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Lead by example in hygiene, guide junior staff, and share improvement ideas Follow company guidelines and develop skills for growth as a Junior Sous Chef <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 4 years of experience in a culinary role, preferably in similar settings Hold Basic Food Hygiene and Culinary certificates Skilled in various culinary techniques with strong technical ability Good communication, reliable, and consistent Maintain high personal hygiene and professional appearance Team player, self-motivated, energetic, and eager to learn 	
Commis Cook - Various Cuisine	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Maintain daily mis-en-place and prepare ingredients Inspect and clean food preparation areas, to ensure safe and sanitary food-handling practices Ensure the highest standards and consistent quality in the daily preparation Keep up-to-date with the new products, recipes and preparation techniques Have full knowledge of all menu items, daily highlights and promotions Adhere to recipes and stock management Adjust cooking based on guest preferences <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 1 year of experience in basic culinary position Have knowledge of different type of culinary techniques Certificate in Culinary is preferred 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882
Culinary Assistant - Various Cuisine	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare ingredients and maintain clean, safe food prep areas Ensure consistent, high-quality food preparation Stay informed on menus and communicate effectively with the team Foster a safe, friendly, and efficient work environment Adhere to hygiene, safety, and hotel standards <p>Pre-requisites</p> <ul style="list-style-type: none"> Good open communication Reliable and consistent Personal hygiene and presentation, clean and tidy Ability to work in a team Self-motivated and energetic Eager to learn 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Dining Reservations Executive 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Respond promptly and courteously to calls and emails, following LQA and VOG standards Accurately record guest details in ResDiary and manage online reservations, including standby lists and cancellations Keep online booking portals updated and close them when near capacity Use promotion tools to inform guests of offers and stay current with Gift Central and Fairmont at Home systems Collaborate closely with restaurant hostesses and managers Follow SOPs and email templates; ensure PCI compliance for credit card transactions Support operations in the absence of supervisors and assist outlets when understaffed Generate reports, manage messaging, promotions, and maintain accurate online menus and information <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum GCE 'O' Level education or equivalent Basic call centre or F&B operation experience Fluent in verbal and written English Good interpersonal, telephone etiquette and communication skills Computer Knowledge, i.e. well versed with emails, Microsoft word & excel, online information Seat and handle continuous calls for a prolonged time Prolonged glare from workstation monitor Energetic and cheerful attitude in handling repetitive calls Ability to handle guest negative feedback Show empathy should a request not be met 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882
Doorman / Bellman	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist guests with taxi and shuttle arrangements, including handling luggage Coordinate arrivals and departures of coaches, taxis, and VIP parking Ensure smooth traffic flow and safety at the driveway Greet guests warmly and provide accurate transport information Maintain cleanliness and uphold hotel grooming and LQA service standards Support team members, provide on-the-job training, and attend briefings Report incidents and handle guest interactions professionally with empathy <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum secondary education; some work experience preferred Proficient in reading and writing English; knowledge of a second language is a plus Physically able to perform Bell Person duties 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Guest-focused with strong communication skills and a pleasant, courteous demeanor Team player who is flexible, adaptable, and efficient Demonstrate good attitude, initiative, integrity, and honesty 	
Duty Manager 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide leadership and support at Front Desk; manage staff scheduling, training, and performance Coordinate guest arrivals/departures, especially VIPs, ensuring compliance with hotel standards Handle guest feedback and maintain presence during peak times Conduct daily briefings, night audits, and ensure safety, security, and PCI compliance Lead emergency response efforts and support team development Maintain vigilance on in-house credit and support staff growth <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum GCE 'A' Level education or Diploma in Hospitality 3+ years Front Office experience with 1+ year in supervisory role Fluent in English, well-groomed with leadership and interpersonal skills Able to work under pressure, discreet, detail-oriented, flexible, and positive 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882
F&B Guest Services Officer	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare and maintain table settings and side stations before each meal period Greet and serve guests courteously, take accurate orders, and suggest menu options Use POS efficiently and seek opportunities to upsell Handle guest concerns professionally and inform management as needed Ensure cleanliness, safety, and assist with hosting or bartender duties as required Perform opening and closing shift responsibilities <p>Pre-requisites</p> <ul style="list-style-type: none"> No F&B service experience is required Minimum GCE 'O' Level education Read, write, speak English fluently 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882
Guest Relation Officer / Executive 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Deliver a seamless check-in/out and provide exceptional guest service Handle guest requests, feedback, and communications efficiently Drive revenue through up-selling and premium room sales Ensure safety, security, and policy compliance 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Maintain guest privacy and Front Desk regulations and standards Provide support and oversee Front Office operations <p>Pre-requisites</p> <ul style="list-style-type: none"> GCE 'O' Level education or equivalent, with at least 2 years' Front Office experience in a hotel Confident communicator, fluent in English, and tech-savvy with Windows, MS Word, and POS/PMS systems (Opera experience is a plus) Professional, well-presented, and able to inspire and lead others A true team player who embraces diversity and connects well with guests from all backgrounds Calm and resourceful under pressure, with the ability to work independently and resolve challenges smoothly 	
House Attendant	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare VIP and LCAH rooms and amenities as instructed Perform preventive maintenance cleaning and assist Room Attendants with cleaning tasks Report damages, maintenance issues, and inventory shortages promptly Change light bulbs and ensure cleanliness of assigned floors, restrooms, and service areas Manage safety and security of keys, equipment, and storage areas Transport furniture, supplies, and linens as needed Pack amenities and assist with monthly inventory counts Follow hotel policies, safety procedures, and use the Heartist® approach in daily duties Support team with creativity, positive feedback, and other assigned tasks <p>Pre-requisites</p> <ul style="list-style-type: none"> Experience preferred but not necessary Able to communicate in basic English Technical skills for Housekeeping Interpersonal skills well developed with guests and colleagues Physically prepared for the physically demanding role Attention to detail especially cleanliness, room presentation Able to work independently, reliable, self-motivated 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882
Reservations Coordinator	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Support the reservations and operations teams to meet KPIs like conversion and quality Manage the travel agency commissions, guest profiles, and VIP preferences accurately Maintain a high reservation guest experience and promote "RevPRO culture" 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Handle the rooming lists, corporate bookings, and crew blocks as needed <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 1 year of relevant experience in the reservations sales Strong working knowledge of CRS, PMS, RESAWeb or distribution systems Detail-oriented External and internal environment understanding Ability to work effectively and contribute in a team 	
Restaurant Executive 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Support daily Front and Heart of House operations and coordinate with the culinary team on reservations Manage staffing to meet business needs and ensure the outlet is clean, orderly, and ready before service Uphold service standards, hygiene, and food safety compliance Deliver personalized guest experiences, handle complaints promptly, and lead the team with a Heartist® approach Assist with F&B promotions, stock management, and maintain cleanliness Follow safety protocols and participate in departmental leadership Maintain guest confidentiality and continuously develop skills <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 1 year of F&B management experience in a similar 5-star hotel Diploma in Hospitality Management Proven leadership and people management skills Strong interpersonal, communication, and service orientation with attention to detail Ability to work independently under pressure Proficient in Microsoft Word and Excel Skilled in problem-solving, decision-making, and conflict management in a multicultural environment Committed to enhancing guest service and team performance with sensitivity and discretion 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882
Sales Manager (Proactive) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Generate leads and acquire new accounts to meet group and FIT revenue targets Manage sales portfolio, prioritize activities, and collaborate with sales teams to achieve goals Use market research to identify key accounts and expand business opportunities Maintain strong client relationships to ensure ongoing business Provide regular sales updates and reports 	<ul style="list-style-type: none"> 5-day work week Regular working hours Postal code: 178882


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Participate in sales projects, marketing plans, and strategy development Monitor forecasts and adjust sales efforts during low periods Communicate effectively with internal departments, Accor sales offices, and stakeholders Ensure compliance with safety, health, security policies, and hotel procedures Perform additional duties as assigned by management <p>Pre-requisites</p> <ul style="list-style-type: none"> Candidate must possess at least a Bachelor Degree or Diploma At least 2 to 5 years of relevant experience in the hotel industry Possess good communication and interpersonal skills at all levels of management Ability to manage and develop sales portfolio of clients Flexible and able to embrace and respond to change effectively Ability to plan, direct, organize and control the sales personnel 	
Sales Manager (Reactive) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> To manage and ensure timely response to assigned sales leads Strong conversion in corporate sales leads Achieve sales goals set by management Conduct sales activities such as follow up call and hotel site inspection Responsible for new bookings and managing existing business blocks in Opera Effective communication with conference & event services team to ensure smooth execution of events To handle any other duty/projects assigned by Director of Sales and/or Senior Director of Sales <p>Pre-requisites</p> <ul style="list-style-type: none"> Candidate must possess at least a GCE 'A' Level education or Diploma At least 2 years of relevant experience in the hotel industry Strong computer knowledge of Microsoft Office and Opera system Possess good communication and interpersonal skills at all levels of management Good time management skills Multicultural awareness and able to work with people from diverse cultures 	<ul style="list-style-type: none"> 5-day work week Regular working hours Postal code: 178882
Spa Attendant	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Greet guests warmly and provide detailed spa tours Personalize services and use guests' names when possible Ensure guest safety and maintain cleanliness in all areas Manage supplies and report equipment issues promptly Assist with treatment and retail recommendations 	<ul style="list-style-type: none"> 5-day work week Shift work Postal code: 178882

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Follow safety procedures and participate in training Maintain good teamwork and communication <p>Pre-requisites</p> <ul style="list-style-type: none"> At least one year of experience in related club or spa environment Spoken and written English Interpersonal skills People-oriented and team player Able to work under pressure and independently Look presentable 	

#3 FAIRPRICE GROUP


FairPrice Group was founded with the mission of keeping daily essentials within reach for all in Singapore. Through the years, we remain steadfast to this mission and staying true to our business ethos: we need to do well in order to do good.




No matter what challenges arise for ourselves or the nation, we aspire to make every day a little better.



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Automation Technician 	<p>Key Responsibilities</p> <p>The role which is part of the Supply Chain department will be responsible for maintaining and improving existing automation capabilities to ensure FFDC's continued operation. The Automation Maintenance Technician is responsible for performing regular maintenance, troubleshooting, and repair of all automation systems and equipment. The role requires a solid understanding of automated systems, mechanical and electrical repair, and the ability to solve technical issues to ensure efficient operation.</p> <ul style="list-style-type: none"> Carry out routine maintenance and inspections of automation systems and equipment to ensure optimal operation Identify, diagnose, and repair equipment and system malfunctions Assist in the installation and testing of new automation equipment Maintain records of regular maintenance and repair work Collaborate with engineering and production teams to identify issues and implement solutions Adhere to safety and quality regulations at all times Train other team members on automation system operation as required Assist in developing maintenance procedures and ensure implementation Keep up-to-date with advancements in automation systems and new technologies <p>Pre-requisites</p>	<ul style="list-style-type: none"> 5-day work week including weekends and public holidays Rotating shifts: 730am to 503pm / 1030am to 803pm / 130pm to 1103pm Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Minimum Diploma in Electrical/Mechanical or Nitec with 3 to 5 years working experience in warehouse automation • Can communication in English orally, written is a plus • Strong knowledge of automation systems, including PLC (Programmable Logic Controller), HMI (Human-Machine Interfaces), SCADA (Supervisory Control and Data Acquisition), and robotic systems is a plus • Proficient in reading and interpreting electrical and mechanical schematics, diagrams, and technical documentation 	
Bartender	<p>Key Responsibilities To provide an excellent guest drink experience to customers based on their preference and able to create classic and innovative drinks that exceeds customers' needs and expectations.</p> <p>He/She is expected to:</p> <ul style="list-style-type: none"> • Responsible for preparing alcoholic or non-alcoholic beverages for bar patrons • Interact with customers, take orders and serve snacks and drinks • Assess bar customers' needs and preference and make recommendations • Knowledge in mixing, garnishing and serving drinks • Prepare cocktails, accept payments from customers, clean glasses, bar utensils and balance cash receipts to record sales • Plan and present bar menu • Check customers' identification and confirm that it meets with legal drinking age • Restock and replenish bar inventory and supplies • Ability to keep bar organised, stocked and clean • Stay guest focused and nurture an excellent guest experience • Ensure standards for quality, customer service, health and safety are met as well as compliance with various government legislation (NEA, AVA, SCDF etc.) <p>Pre-requisites</p> <ul style="list-style-type: none"> • Diploma in any discipline with at least 2 years of relevant work experience in service / retail industry • Great passion for the service / retail industry • Service-oriented and hands-on person • Able to carry heavy load of 10kg and climb ladders for stock replenishment • Able to work on rotating shifts and 6 days per week (including weekends and public holidays) 	<ul style="list-style-type: none"> • 6-day work week • 8.33 hours per shift • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
FairPrice - Retail Assistant (Picking) (Full-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Picking groceries products in supermarket stores Packing groceries products into bags/boxes Preparing orders for delivery Replenishing of products on shelves Ensure orders picked are in good condition in terms of packaging, expiry dates, freshness etc. Ensure sufficient level of care and attention is given throughout the fulfilment process Any other ad hoc duties assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Basic written and verbal communication skills in English Basic IT proficiency in using smartphones Able to carry loads of about 15kg 	<ul style="list-style-type: none"> 6-day work week 8.33 hours per shift Location: Island wide
FairPrice - Retail Assistant (Picking) (Part-Time)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Picking groceries products in supermarket stores Packing groceries products into bags/boxes Preparing orders for delivery Replenishing of products on shelves Ensure orders picked are in good condition in terms of packaging, expiry dates, freshness etc. Ensure sufficient level of care and attention is given throughout the fulfilment process Any other ad hoc duties assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Basic written and verbal communication skills in English Basic IT proficiency in using smartphones Able to carry loads of about 15kg 	<ul style="list-style-type: none"> 6-day work week Minimum 6 hours per shift Location: Island wide
FairPrice - Retail Assistant / Cashier (Full-Time)	<p>Key Responsibilities</p> <p>Retail Assistant is responsible for stacking, displaying and replenishment of products on the shelves, as well as monitoring expiry dates and shelf lives of products. You are required to assist in loading and unloading of goods, maintain neat and systematic storing of products and perform daily housekeeping. You are expected to provide prompt, helpful and courteous service to customers at all times.</p> <p>Cashier is responsible for operating the POS cash register, handle various types of payments and perform packing for customer purchases. You are required to provide prompt, helpful and courteous service to customers at all times. You are expected to perform stacking, display and replenishment of products on the shelves when required.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to read and understand product labels Able to carry heavy load of 10kg and climb ladders for stock replenishment 	<ul style="list-style-type: none"> 6-day work week 8.33 hours per shift Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Able to work rotating shifts and 6 days per week (including weekends and public holidays) • Service-oriented and a team player • Work Hours (Full-Time): Rotating shifts: 7am to 320pm and 3pm to 1120pm 	
FairPrice - Retail Assistant / Cashier (Part-Time)	<p>Key Responsibilities</p> <p>Retail Assistant is responsible for stacking, displaying and replenishment of products on the shelves, as well as monitoring expiry dates and shelf lives of products. You are required to assist in loading and unloading of goods, maintain neat and systematic storing of products and perform daily housekeeping. You are expected to provide prompt, helpful and courteous service to customers at all times.</p> <p>Cashier is responsible for operating the POS cash register, handle various types of payments and perform packing for customer purchases. You are required to provide prompt, helpful and courteous service to customers at all times. You are expected to perform stacking, display and replenishment of products on the shelves when required.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to read and understand product labels • Able to carry heavy load of 10kg and climb ladders for stock replenishment • Able to work rotating shifts and 4 days per week (including weekends and public holidays) • Service-oriented and a team player 	<ul style="list-style-type: none"> • 4-day work week • 8.33 hours per shift • Location: Island wide
Foodfare - Cook (Full-Time) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Assist Sous Chef/ Junior Sous Chef with the kitchen work • Preparation and cooking food according to assigned menus • Sorting, storing and distributing ingredients • Ensure high standard of cleanliness and hygiene maintained in the kitchen at all times • Any other job duties as assigned by the superior • Area cleaning <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to carry 10kg to 15kg • Able to work rotating shifts and 6 days per week (including weekends and public holidays) • Service-oriented and a team player • Work Hours (Full-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker) 	<ul style="list-style-type: none"> • 6-day work week • 10 hours per shift • Location: Island wide


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Foodfare - Cook (Part-Time) 	Key Responsibilities <ul style="list-style-type: none"> Assist Sous Chef/ Junior Sous Chef with the kitchen work Preparation and cooking food according to assigned menus Sorting, storing and distributing ingredients Ensure high standard of cleanliness and hygiene maintained in the kitchen at all times Any other job duties as assigned by the superior Area cleaning Pre-requisites <ul style="list-style-type: none"> Able to carry 7kg to 10kg Able to work rotating shifts and 4 days per week (including weekends and public holidays) Service-oriented and a team player Work Hours (Part-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker) 	<ul style="list-style-type: none"> 4-day work week Shift work Location: Island wide
Foodfare - Kitchen Assistant 	Key Responsibilities <ul style="list-style-type: none"> Set up the food preparation area/sanitizing before operation Understand basic labeling sorting and packing Cut and marinate raw food Portioning/ensemble of cooked/processed food Assist preparation of cutting/washing/SOP General housekeeping duties to maintain workplace cleanliness at all times Any other duties assigned Pre-requisites <ul style="list-style-type: none"> Able to carry 10kg to 15kg Able to work rotating shifts and 6 days per week (including weekends and public holidays) Service-oriented and a team player Willing to learn, positive attitude, hardworking, responsible and self-discipline 1 year experience in F&B Work Hours (Full-Time): rotating shifts between 5am and 6pm 	<ul style="list-style-type: none"> 6-day work week 8 hours per shift Location: Island wide
Heavenly Wang - Service Crew 	Key Responsibilities Basic Food Preparation and Service: <ul style="list-style-type: none"> Greet customers with a smile and provide excellent customer service Prepare food according to specifications and required standards Know the menu and promotions very well, upselling products actively Use equipment/tools (e.g. POS/ Panda-Grab delivery devices / Nets, Credit card terminal) Perform duties with speed and accuracy Food Safety, Hygiene and Safe Work Environment: <ul style="list-style-type: none"> Observe all food safety regulations by wearing gloves, face mask, hair net, and safety boots when handling food 	<ul style="list-style-type: none"> 6-day work week 8 hours per shift Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Practice personal grooming and hygiene (e.g. clean uniform, short nails, tied-up hair) Maintain cleanliness and working condition of the kitchen, equipment, crockery and utensils <p>Expected Work Behaviour:</p> <ul style="list-style-type: none"> Collaborative and teamwork-oriented <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to stand for long hours Able to carry up to 10kg Service-oriented and a team player Work Hours (Full-Time): 6 days per week including weekends and public holidays; rotating shifts 	
Kopitiam - Outlet Executive 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Direct and manage retail stalls according to company SOPs and regulatory requirements Mentor and supervise service staff on food handling, service conduct, and compliance to standards Required to prepare meals such as toast making and hot foods based on the company's SOPs Preparation of hot and cold beverages from scratch and premix Advice on operational needs and service consistency Manage retail/food stalls according to budget with responsibility in creating and executing plans to sustain profitability Monitor sales and provide monthly sales reports with recommendations for business reviews with management Handle cashiering duties, customers' complaints and operational issues Other work scope as required by business needs <p>Pre-requisites</p> <ul style="list-style-type: none"> Preferably with Diploma in F&B, Supply Chain or related courses Preferably with at least 3 years of supervisory role in F&B sector Possess good knowledge of WSHA, HACCP and MUIS regulations Hands-on with good problem-solving skills relating to food court operations and customer issues Ability to foster positive working relationships 	<ul style="list-style-type: none"> 6-day work week 8 hours per shift Location: Island wide
Kopitiam - Service Crew (Culinary)- Chou Chou You Yu 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare basic, washing, peeling, chopping and cutting raw items Preparation of food ingredients that is required to hand make and steam Chee Cheong Fan Ensure the food quality standard meets expectations consistently 	<ul style="list-style-type: none"> 6-day work week 8 hours per shift Location: Island wide


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Prepare sufficiently before peak periods such as right stock levels • Responsible for stall opening, closing procedures, daily food preparation and duties assigned to meet the standard and quality set by the company • Inspect supplies, equipment, and work areas to ensure conformance to established standards, i.e. SOP, hygiene and safety practices • Rearrange walk chiller and freezer raw materials based on FIFO • Conduct pre-cooking checks on raw materials and label the dates accordingly • Collect and test food samples • Ensure the kitchen surrounding areas are cleaned properly • Deliver high standards of customer service during order taking, cashiering, food presenting etc. • Good personal hygiene and grooming • Maintain a sanitary and clean workstation and adhere strictly to food safety and hygiene practices • Track, record and replenish inventory as needed • Suggest improvement activities across workstations • Other work scope as required by business needs <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to carry 7kg to 10kg • Able to work rotating shifts and 6 days per week (including weekends and public holidays) • Service-oriented and a team player • Work Hours (Full-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker) 	
Kopitiam - Service Crew (Culinary)-Flint (Western) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Prepare basic, washing, peeling, chopping and cutting raw items • Preparation of food ingredients that is required to hand make and steam Chee Cheong Fan • Ensure the food quality standard meets expectations consistently • Prepare sufficiently before peak periods such as right stock levels • Responsible for stall opening, closing procedures, daily food preparation and duties assigned to meet the standard and quality set by the company • Inspect supplies, equipment, and work areas to ensure conformance to established standards, i.e SOP, hygiene and safety practices • Rearrange walk chiller and freezer raw materials based on FIFO • Conduct pre-cooking checks on raw materials and label the dates accordingly • Collect and test food samples 	<ul style="list-style-type: none"> • 6-day work week • 8 hours per shift • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Ensure the kitchen surrounding areas are cleaned properly Deliver high standards of customer service during order taking, cashiering, food presenting etc. Good personal hygiene and grooming Maintain a sanitary and clean workstation and adhere strictly to food safety and hygiene practices Track, record and replenish inventory as needed Suggest improvement activities across workstations Other work scope as required by business needs <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to carry 7kg to 10kg Able to work rotating shifts and 6 days per week (including weekends and public holidays) Service-oriented and a team player Work Hours (Full-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker) 	
Kopitiam - Service Crew (Culinary)- Kokoro Kiosuku (West Mall)	<p>Key Responsibilities</p> <p>Food Preparation:</p> <ul style="list-style-type: none"> Prepare food ingredients and meals as directed Perform frying, braising and blanching of food ingredients Observe strictly and to enforce food safety & hygiene practices Set-up relevant stations for service hours Communicate with expeditor/cashier on finished product Able to work independently during preparation hours <p>Quality Assurance:</p> <ul style="list-style-type: none"> Adhere to prescribe menu and serving guidelines such as food portioning and presentation Ensure the food quality standard for dine-in, delivery and take-away (or pick-up) are consistent and of the highest serving quality Adhere strictly to food safety & hygiene practices and support kitchen equipment cleaning and maintenance <p>Service:</p> <ul style="list-style-type: none"> Take food orders from customers accurately and with a positive attitude Key in customer's orders Good knowledge of the menu, with the ability to make suggestions Ensure customer receives their meals and take action to correct any issues Collect payments or proceeds from customers <p>Others:</p> <ul style="list-style-type: none"> Operate mobile devices like 3rd party delivery platform gadget (e.g. FoodPanda, GrabFood, Deliveroo) Assist in monthly stock take <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to stand for long hours Able to carry up to 10kg 	<ul style="list-style-type: none"> 5-day work week 10 hours per shift Location: West Mall

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Service-oriented and a team player Work Hours (Full-Time): 5 days per week including weekends and public holidays; rotating shifts 	
Kopitiam - Service Crew (Culinary)-Pin Wei ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare basic, washing, peeling, chopping and cutting raw items Preparation of food ingredients that is required to hand make and steam Chee Cheong Fan Ensure the food quality standard meets expectations consistently Prepare sufficiently before peak periods such as right stock levels Responsible for stall opening, closing procedures, daily food preparation and duties assigned to meet the standard and quality set by the company Inspect supplies, equipment, and work areas to ensure conformance to established standards, i.e. SOP, hygiene and safety practices Rearrange walk chiller and freezer raw materials based on FIFO Conduct pre-cooking checks on raw materials and label the dates accordingly Collect and test food samples Ensure the kitchen surrounding areas are cleaned properly Deliver high standards of customer service during order taking, cashiering, food presenting etc. Good personal hygiene and grooming. Maintain a sanitary and clean workstation and adhere strictly to food safety and hygiene practices. Track, record and replenish inventory as needed Suggest improvement activities across workstations Other work scope as required by business needs <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to carry 7kg to 10kg Able to work rotating shifts and 6 days per week (including weekends and public holidays) Service-oriented and a team player Work Hours (Full-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker) 	<ul style="list-style-type: none"> 6-day work week 8 hours per shift Location: Island wide
Kopitiam - Service Crew (Culinary)-Western Confirm + Chop ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare basic, washing, peeling, chopping and cutting raw items Preparation of food ingredients that is required to hand make and steam Chee Cheong Fan Ensure the food quality standard meets expectations consistently 	<ul style="list-style-type: none"> 6-day work week 8 hours per shift Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Prepare sufficiently before peak periods such as right stock levels • Responsible for stall opening, closing procedures, daily food preparation and duties assigned to meet the standard and quality set by the company • Inspect supplies, equipment, and work areas to ensure conformance to established standards, i.e. SOP, hygiene and safety practices • Rearrange walk chiller and freezer raw materials based on FIFO • Conduct pre-cooking checks on raw materials and label the dates accordingly • Collect and test food samples • Ensure the kitchen surrounding areas are cleaned properly • Deliver high standards of customer service during order taking, cashiering, food presenting etc. • Good personal hygiene and grooming • Maintain a sanitary and clean workstation and adhere strictly to food safety and hygiene practices • Track, record and replenish inventory as needed • Suggest improvement activities across workstations • Other work scope as required by business needs <p>Pre-requisites</p> <ul style="list-style-type: none"> • Able to carry 7kg to 10kg • Able to work rotating shifts and 6 days per week (including weekends and public holidays) • Service-oriented and a team player • Work Hours (Full-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker) 	
Kopitiam - Service Crew (Culinary)- Xiang Chi Mian 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Prepare basic, washing, peeling, chopping and cutting raw items • Preparation of food ingredients that is required to hand make and steam Chee Cheong Fan • Ensure the food quality standard meets expectations consistently • Prepare sufficiently before peak periods such as right stock levels • Responsible for stall opening, closing procedures, daily food preparation and duties assigned to meet the standard and quality set by the company • Inspect supplies, equipment, and work areas to ensure conformance to established standards, i.e. SOP, hygiene and safety practices • Rearrange walk chiller and freezer raw materials based on FIFO • Conduct pre-cooking checks on raw materials and label the dates accordingly • Collect and test food samples 	<ul style="list-style-type: none"> • 6-day work week • 8 hours per shift • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Ensure the kitchen surrounding areas are cleaned properly Deliver high standards of customer service during order taking, cashiering, food presenting etc. Good personal hygiene and grooming Maintain a sanitary and clean workstation and adhere strictly to food safety and hygiene practices Track, record and replenish inventory as needed Suggest improvement activities across workstations Other work scope as required by business needs <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to carry 7kg to 10kg Able to work rotating shifts and 6 days per week (including weekends and public holidays) Service-oriented and a team player Work Hours (Full-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker) 	
Kopitiam - Service Crew (Full-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Preparation of food (e.g. bread, fried dough items, dim sum, desserts, fruits, snacks) and drinks (e.g. coffee, tea, soy milk) Ensure the food quality standard meets expectations consistently Prepare sufficiently before peak periods such as right stock levels for food and beverages Deliver high standards of customer service during order taking, cashiering, food presenting etc. Serve customers with a smile Good personal hygiene and grooming Maintain a sanitary and clean workstation and adhere strictly to food safety and hygiene practices <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to carry 7kg to 10kg Able to work rotating shifts and 6 days per week (including weekends and public holidays) Service-oriented and a team player Work Hours (Full-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker) 	<ul style="list-style-type: none"> 6-day work week 8 hours per shift Location: Island wide
Kopitiam - Service Crew (Part-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Preparation of food (e.g. bread, fried dough items, dim sum, desserts, fruits, snacks) and drinks (e.g. coffee, tea, soy milk) Ensure the food quality standard meets expectations consistently Prepare sufficiently before peak periods such as right stock levels for food and beverages Deliver high standards of customer service during order taking, cashiering, food presenting etc. Serve customers with a smile Good personal hygiene and grooming 	<ul style="list-style-type: none"> 5-day work week 5 to 6 hours per shift Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Maintain a sanitary and clean workstation and adhere strictly to food safety and hygiene practices <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to carry 7kg to 10kg Able to work rotating shifts and 5 days per week (including weekends and public holidays) Service-oriented and a team player Work Hours (Part-Time): Rotating shifts: 7am to 3pm; 2pm to 10pm; 3pm to 11pm (depend on the foodcourt/coffee shop/hawker-5/6 hours per day) 	
Production Operator 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Understand various size of poultry and fish/seafood for packaging Check product quality and specification for packaging Decorate and display variety of poultry and fish/seafood for packaging Understand various size of packaging tray To pack variety of poultry and fish/seafood product To ensure complying packaging standard Understand various type of poultry and fish/seafood name Understand various type of poultry and fish/seafood code (PLU) Understand to operate auto pricing machine Prepare delivery basket for distribution Prepare and arrange stock for distribution Perform various cleaning action in production area - washing, mopping, sweeping, cleaning <p>Pre-requisites</p> <ul style="list-style-type: none"> Service-oriented, team player with ability to read and communicate in simple English Attentive to details Able to work in cold environment Able to lift a single carton weight of about 12kg without assistance Willing to work on weekends and public holidays Able to work on 6 days, rotating shifts Work hours: 6 days / rotating / 8am to 420pm and 12pm to 820pm (subjected to changes based on operational needs) 	<ul style="list-style-type: none"> 6-day work week 8.33 hours per shift Location: 7 Sunview Road Singapore 627618
Retail Supervisor	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Responsible for sales and profits for your dry department The job tasks include inventory management, maintaining housekeeping and merchandising standards as well as product planning and allocation according to sales and customer demands Supervise and train a team of Retail Assistants in ensuring the smooth running of daily operations <p>Pre-requisites</p>	<ul style="list-style-type: none"> 6-day work week Able to work on 6 days, rotating shifts Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Diploma / Higher NITEC / GCE 'A'/'O' Level education with minimum 2 years of relevant experience Independent and team player with good leadership skills Service-oriented and hands-on person A 6 days work week Must be prepared to work on rotating shifts, weekends, and public holidays 	
Service Supervisor (Culinary)	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Preparation of food (e.g. bread, fried dough items, dim sum, desserts, fruits, snacks) and drinks (e.g. coffee, tea, soy milk) Ensure the food quality standard meets expectations consistently Prepare sufficiently before peak periods such as right stock levels for foods, dim sum, dessert etc. Deliver high standards of customer service during order taking, cashiering, food presenting etc. Possess strong product knowledge and model excellent customer service Prepare periodic stock take such as month-end stock take and stock ordering Administrative task such as preparing attendance sheet for payroll, managing sales report and consolidation Ensure cash handling procedure is comply at all times Good personal hygiene and grooming Maintain a sanitary and clean workstation and adhere strictly to food safety and hygiene practices Other administrative duties when assigned <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to stand at least 8 hours Able to carry at least 10kgG load Service-oriented and a team player F&B working experience Supervisory experience is preferred Work Hours (Full-Time): 6 days per week including weekends and public holidays 	<ul style="list-style-type: none"> 6-day work week 8 hours per shift Location: Island wide
Skilled Cutter	<p>Key Responsibilities</p> <p>You are responsible for cutting pork, meat, fish, seafood and handling merchandise of meat and seafood items. You are also required to monitor and maintain freshness and quality of items, as well as perform housekeeping and ensure cleanliness of your work area in accordance to safety procedures and standards of hygiene. Ad hoc duties will be given as well.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> Ability to read and understand product labels Service-oriented and a team player Able to carry heavy load of 10kg and climb ladders for stock replenishment Able to work under cold temperature 	<ul style="list-style-type: none"> 6-day work week 8.33 hours per shift Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Have to handle raw meat including pork Comfortable interacting with customers 	

#4 ITEA & VIVAIA


Vivaia

Elegance & Comfort Pte. Ltd. is the official distributor of VIVAIA in Singapore, offering stylish, sustainable, and ultra-comfortable footwear. VIVAIA is known for its innovative use of eco-friendly materials and modern designs that blend fashion with function. The company is committed to providing high-quality shoes that support everyday comfort and sustainability.

iTea

Maxius Trading Pte. Ltd. is a Singapore-based company founded in 2011. The company focuses on managing popular takeaway kiosk brands, including its well-known beverage chain, iTEA. The company focuses on providing high-quality, affordable drinks and snacks to meet the needs of busy, on-the-go customers across Singapore.


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Retail Assistant (Full-Time) ❤️	<p>Key Responsibilities</p> <p>We are looking for a friendly and service-oriented Retail Assistant to join our team. Responsibilities include welcoming customers with a smile, providing product advice (training provided), assisting multiple customers at once, maintaining store cleanliness, and ensuring merchandise is well-displayed and fully stocked according to visual standards.</p> <p>Pre-requisites</p> <p>Candidates should be able to work retail hours, including weekends and public holidays. A friendly personality, positive attitude, and good interpersonal skills are essential. We are looking for team players who are energetic, willing to learn, and have a strong work ethic. While retail sales experience is preferred, it is not required, as training will be provided. Entry-level applicants are welcome.</p>	<ul style="list-style-type: none"> 44 hours per week 10am to 8pm / 12pm to 10pm Postal code: 081999 / 449269 / 188021 / 238877
Retail Assistant (Part-Time) ❤️	<p>Key Responsibilities</p> <p>We are looking for a friendly and service-oriented Retail Assistant to join our team. Responsibilities include welcoming customers with a smile, providing product advice (training provided), assisting multiple customers at once, maintaining store cleanliness, and ensuring merchandise is well-displayed and fully stocked according to visual standards.</p> <p>Pre-requisites</p> <p>Candidates should be able to work retail hours, including weekends and public holidays. A friendly personality, positive attitude, and good</p>	<ul style="list-style-type: none"> 17 hours per week 10am to 8pm / 12pm to 10pm Postal code: 081999 / 449269 / 188021 / 238877




Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	interpersonal skills are essential. We are looking for team players who are energetic, willing to learn, and have a strong work ethic. While retail sales experience is preferred, it is not required, as training will be provided. Entry-level applicants are welcome.	
Bubble Tea Service Crew 	<p>Key Responsibilities Join one of Singapore's most popular bubble tea brands with over 50 outlets island wide. We offer to arrange work locations based on your preference and store manpower needs. As a Service Crew member, your responsibilities include taking orders, preparing drinks, handling cash or digital payments, and ensuring cleanliness and hygiene in the store. Excellent customer service and a cheerful attitude are essential. Full training will be provided, and there are opportunities for career advancement.</p> <p>Pre-requisites Candidates should be able to prepare drinks, handle cashiering duties, and take customer orders in a friendly and efficient manner. You will be required to learn and follow standard operating procedures (SOP) to ensure all products meet quality standards. Maintaining cleanliness and hygiene in the work area is essential. Depending on your shift, you will also assist in the opening and closing of the store. A positive attitude, willingness to learn, and strong sense of responsibility are important for this role.</p>	<ul style="list-style-type: none"> • 44 hours per week • 8am to 6pm / 1130am to 930pm • Location: Island wide


#5 KOUFU



口福 “Koufu” refers to the Chinese belief that it is one's good fortune to feast on good food, therefore "mouth fortune".

Koufu is a local established food and beverage company that operates a chain of food courts, coffee shops, F&B units such as stalls, kiosks, and restaurants as well a central kitchen.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Bubble Tea Kiosk Tea Barista 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Handling of daily operational activities such as collection of money, preparation of tea, and other kitchen duties • Attending to walk-in customers in a prompt and friendly manner • Maintaining the overall cleanliness and tidiness of work areas • Be involved in the opening and closing of the store (depending on the shift) <p>Pre-requisites</p> <ul style="list-style-type: none"> • Cooperative and helpful team player • Have an excellent work ethic and service attitude • Able to work shift hours, weekends and public holidays • Able to handle customer queries 	<ul style="list-style-type: none"> • 6-day work week • 8 hours per day • Location: Island wide





Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Chef 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Cashier duties Prepare and serve food & beverage items in assigned counters such as desserts, dim sums, drinks, and fruits Comply with company's SOP when preparing of product to achieve the product's GP profit target Deliver quality products and services to meet the expectations of customers Upkeep the facility to ensure the outlet is well maintained Ensure the property in line with strict hygiene, health, cleanliness, and workplace safety guidelines Responsible to check and tally inventory You will be required to faithfully perform the duties of the position in which you are engaged in and any other duties that may be assigned to you from time to time Ensure compliance with the rules and regulations of the Company, safety & health standards as well as quality standards <p>Pre-requisites</p> <ul style="list-style-type: none"> Experience in customer service or F&B is a plus but not required Strong communication skills and a positive attitude Ability to work in a fast-paced environment 	<ul style="list-style-type: none"> 6-day work week 8 hours per day Location: Island wide
Counter Crew 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Greet and serve customers with a smile Take and process orders accurately Assist in food preparation and presentation Handle transactions and operate the point-of-sale system (POS) Maintain cleanliness and organization in the service area Replenish stock and keep displays attractive Work well with the team to ensure smooth operations <p>Pre-requisites</p> <ul style="list-style-type: none"> Experience in customer service or F&B is a plus but not required Strong communication skills and a positive attitude Ability to work in a fast-paced environment 	<ul style="list-style-type: none"> 6-day work week 8 hours per day Location: Island wide
Kiosk Attendant (Service / Kitchen) 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Cashier duties Prepare and serve food & beverage items, such as series of dough fritters food items and ready-drink items Comply with company's SOP when preparing of product to achieve the product's GP profit target Deliver quality products and services to meet the expectations of customers Upkeep the facility to ensure the outlet is well maintained Ensure the property in line with strict hygiene, health, cleanliness, and workplace safety guidelines Responsible to check and tally inventory 	<ul style="list-style-type: none"> 6-day work week 8 hours per day Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> You will be required to faithfully perform the duties of the position in which you are engaged in and any other duties that may be assigned to you from time to time Ensure compliance with the rules and regulations of the Company, safety & health standards as well as quality standards <p>Pre-requisites</p> <ul style="list-style-type: none"> Willing to do frying, cashier and serve customers Self-motivated and able to work independently Punctual with a positive attitude towards work 	
Service Crew 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide service to customers in accordance with the Company's service standards and guidelines Receive and perform in-store and delivery orders Cashiering and sales reporting Operate cash registers and point-of-sale (POS) equipment like credit/debit card terminals, and scan purchases with correct prices and quantities, ensuring efficient and accurate purchases Adhere to the Company's SOP while preparing and serving food and beverage items to achieve product's GP target Monitoring and controlling stock levels and serving correct portion to ensure GP meets target Deliver quality products and services to meet the expectation of customers Conduct checks on quality of the food and beverage products Assist Outlet Manager to meet food & beverage and tenant sales target Upkeep the facility to ensure the outlet is well maintained Ensure the property in line with strict hygiene, health, cleanliness, and workplace safety guidelines Prepare shift, daily sales and weekly reports Responsible to check and tally inventory Coordinate procurement to ensure outlet is sufficiently stocked You will be required to faithfully perform the duties of the position in which you are engaged in and any other duties that may be assigned to you from time to time Ensure compliance with the rules and regulations of the Company, safety & health standards as well as quality standards Store opening and closing duties Other ad-hoc duties when required <p>Pre-requisites</p> <ul style="list-style-type: none"> Cooperative and helpful team player Have an excellent work ethic and service attitude Able to work shift hours, weekends and public holidays Able to handle customer queries 	<ul style="list-style-type: none"> 6-day work week 8 hours per day Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Service Manager  	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Responsible to oversee day to day operations of outlet • Work with tenants, landlord and crew on customers' enquiries and feedback • Train and guide crew to provide professional and friendly service to customers • Assist FCM to meet food & beverage and tenant sales target • Assist FCM to manage tenants and to achieve 100% stall occupancy • Upkeep the facility to ensure the outlet is well maintained • Ensure the property in line with strict hygiene, health, cleanliness, and workplace safety guidelines • Conduct checks on quality of the food and beverage products • Prepare shift, daily sales and weekly reports • Responsible to check and tally sales taking and banking of sales • Coordinate procurement to ensure outlet is sufficiently stocked • Assist Marketing to execute marketing/promotional campaign (Core / Secondary / External) • You will be required to faithfully perform the duties of the position in which you are engaged in and any other duties that may be assigned to you from time to time • Ensure compliance with the rules and regulations of the Company, safety & health standards as well as quality standards <p>Pre-requisites</p> <ul style="list-style-type: none"> • Minimum GCE 'N' Level education or equivalent • Service-oriented and diligent with high level of integrity • Mature and possess good interpersonal skills to assist Foodcourt Manager to manage cleaners, employees, customers and tenants • Problem-solving and investigative role to handle customer's complaints on food quality or service attitude • Good numeracy skills to prepare outlet daily and monthly report • Strong tenant and customer relationship management skills • Able to handle feedback tactfully and resolve issues in a professional manner 	<ul style="list-style-type: none"> • 6-day work week • 10 hours per day • Location: Island wide

#6 MCDONALD'S SINGAPORE

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

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Evening Crew 	Key Responsibilities <ul style="list-style-type: none"> • Be part of a friendly service team • Greet and serve customers in a fast and friendly manner • Learn about food preparation and customer service • Ensure that the restaurant is clean Pre-requisites <ul style="list-style-type: none"> • High energy and a strong passion for delighting customers • Fun and cheerful personality with a great SMILE 	<ul style="list-style-type: none"> • 6-day work week • 8 hours, 6pm onwards • Location: Island wide
Guest Experience Leader	Key Responsibilities <ul style="list-style-type: none"> • Serve as the Hospitality Expert/Lead in the restaurant • Deliver exceptional in-store feel good experiences at all times • Implement and execute service centric and family marketing initiatives and programmes • Create feel good moments and turn them to memories that last, exceeding guest's expectation Pre-requisites <ul style="list-style-type: none"> • High energy and a strong passion for delighting customers • Fun and cheerful personality with a great SMILE • Communication • Customer handling 	<ul style="list-style-type: none"> • 6-day work week • 8 hours rotating shift • Location: Island wide
Restaurant Management Trainee  	Key Responsibilities <ul style="list-style-type: none"> • Take charge of quality, service, and cleanliness assurance within the restaurant operations • Supervise store operations, cash control, and shift management • Manage a high-performance team and develop their talents • Drive recruitment, training, and marketing campaigns Pre-requisites <ul style="list-style-type: none"> • High energy and a strong passion for delighting customers • Fun and cheerful personality with a great SMILE • Communication • Customer handling • Decision making 	<ul style="list-style-type: none"> • 5-day work week • 9 hours rotating shift • Location: Island wide
Service Crew (Full-Time) 	Key Responsibilities <ul style="list-style-type: none"> • Be part of a friendly service team • Greet and serve customers in a fast and friendly manner • Learn about food preparation and customer service • Ensure that the restaurant is clean Pre-requisites <ul style="list-style-type: none"> • High energy and a strong passion for delighting customers • Fun and cheerful personality with a great SMILE 	<ul style="list-style-type: none"> • 6-day work week • 3pm to 11pm • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Service Crew (Part-Time) ❤️	Key Responsibilities <ul style="list-style-type: none"> Be part of a friendly service team Greet and serve customers in a fast and friendly manner Learn about food preparation and customer service Ensure that the restaurant is clean Pre-requisites <ul style="list-style-type: none"> High energy and a strong passion for delighting customers Fun and cheerful personality with a great SMILE 	<ul style="list-style-type: none"> 3-day work week 5pm to 10pm Location: Island wide


#7 MUNCHI PANCAKES

Ah Lock & Co celebrates Singapore's culinary traditions by reinventing beloved comfort food with a contemporary touch. At its heart is the signature ALC Rice Bowl, offering hearty Hakka-inspired rice bowls that bring homely flavors to life with quality ingredients and thoughtful craftsmanship.

Under the same umbrella is Munchi Pancakes, which began as a humble coffee shop stall in Yishun in 2016, specializing in nostalgic Min Jiang Kueh (peanut and coconut pancakes). Today, it has blossomed into a creative hub for pancake lovers, offering over 20 innovative flavors that blend heritage recipes with modern twists—from classic fillings to bold new creations.

Together, these dual concepts honor tradition while embracing innovation, delivering authentic tastes reimagined for today's diners.


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Operations Manager 📁	Key Responsibilities The Assistant Operations Manager plays a vital role in ensuring the smooth and efficient functioning of daily operations. Key responsibilities include process optimisation by streamlining workflows to enhance efficiency and quality, and fostering team collaboration by working closely with staff to ensure seamless service delivery and effective problem-solving. The role also involves upholding high standards in customer service and hygiene, ensuring food safety and customer satisfaction are consistently met and analysing operational performance data to identify areas for improvement. Additionally, the Assistant Operations Manager is expected to engage in leadership development, learning to lead, motivate, and drive team performance to support the overall success of the organisation.	<ul style="list-style-type: none"> 6-day work week 44 hours per week Postal code: 367998
	Pre-requisites The ideal Assistant Operations Manager embodies a winning attitude—proactive, resilient, and eager to grow within the role. Strong communication skills are essential, with basic English proficiency required (and support provided for improvement). Adaptability is key, as the role may require working on weekends and public holidays. A problem-solving mindset is also crucial, with the ability to think on your feet and take initiative when challenges arise. These qualities, combined with operational and	

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	leadership responsibilities, make this role both dynamic and growth-oriented.	
Senior Crew 	Key Responsibilities <ul style="list-style-type: none"> • Serve customers with a friendly attitude and assist with orders • Prepare and assemble pancakes per company standards • Ensure outlet cleanliness and follow food safety regulations • Handle cashiering and manage inventory • Support team operations and attend training Pre-requisites <ul style="list-style-type: none"> • Food Hygiene Certificate Level 1 • Willingness to learn about local cuisines and methods of preparation • Strong interest in innovating new ways of preparing food and recipes • Able to communicate in English • Willingness to work weekends and public holidays • Willingness to work overtime if required 	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Postal code: 367998



#8 POPEYES

In 2022 Feisiong Group inked an exclusive Franchise deal to develop and run Popeyed Singapore. This agreement marks Feisiong Group first venture into the fried chicken quick service restaurant industry.

Serving delicious and flavourful fried chicken, using only fresh chicken marinated in 12 hours in bold spices, then hand battered and breaded to perfection, we believe in Popeyes, to serve delicious fried chicken to everyone.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Commis Chef (Batter Fryer) 	Key Responsibilities <ul style="list-style-type: none"> • Prep chicken for batterfrying according to our SOP • Master the art of batter frying our chicken, ensuring perfect golden brown color and crispy texture • Carefully received and pack fried chicken pieces into chiller, maintaining First-In-First-Out (FIFO) practices • Follow all Standard Operating Procedures (SOP) • To ensure safety and consistency • Maintain the highest quality standard for our delicious fried chicken • Uphold strict food hygiene regulations in the kitchen Pre-requisites <ul style="list-style-type: none"> • With or without experience • Proactive in learning • Good communication skills • Able to work under pressure 	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Need to work on weekends, public holidays, shift work Rotating shift (AM/PM /Overnight shift available) 	
Commis Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Ensure chicken and fry station products are prepared and cooked according to SOP to ensure the highest standards Receive and arrange food ingredients into the chiller/freezer/coldroom/freezer room/storeroom using FEFO method Prepare food according to Standard Operating Procedures (SOPs), ensuring the highest standards Ensure best quality of food Ensure no expired products are present in the kitchen at all times Ensure tiptop food hygiene standards Ensure cleanliness of the batterfry station and kitchen area Ensure that chicken and food are of the best quality to deliver the best guest experience Adhere to brand operations standards <p>Pre-requisites</p> <ul style="list-style-type: none"> With or without experience are welcome (training will be provided) Proactive in learning Good communication skills Able to work under pressure Need to work on weekends / public holidays / shift work Rotating shifts (restaurant operating hours) AM / PM / Overnight shift available 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Guest Experience Crew	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Greet and assist customers in a friendly and professional manner Take customer orders accurately and efficiently Prepare and serve food and beverages according to company standards Handle cash and process payments using the POS system Maintain cleanliness in the dining, kitchen, and counter areas Ensure compliance with food safety and hygiene regulations Assist in restocking and inventory management Work as a team to ensure smooth and efficient restaurant operations Address customer concerns and escalate issues when necessary <p>Pre-requisites</p> <ul style="list-style-type: none"> No prior experience required (training will be provided) Good communication and interpersonal skills Ability to work in a fast-paced environment 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Willingness to work flexible shifts, including weekends and holidays Team player with a positive attitude 	
Guest Experience Manager 	<p>Key Responsibilities</p> <p>The Guest Experience Manager (GEM) is responsible for creating memorable and positive experiences for every guest. This role focuses on hospitality, service recovery, team engagement, and in-store execution to drive guest satisfaction and repeat business. The GEM sets the tone for service excellence and ensures the restaurant delivers a consistent, friendly, and welcoming environment.</p> <ul style="list-style-type: none"> Guest engagement Self-ordering kiosk management Guest engagement to gather feedback Guest service recovery Flyer distribution Ensuring cleanliness of Lobby Area Explanation of menu to guest Service duties Support cashier at times Other ad hoc duties when needed <p>Pre-requisites</p> <ul style="list-style-type: none"> With or without experience Proactive in learning Good communication skills Able to work under pressure Need to work on weekends, public holidays, shift work Rotating shift (AM / PM / Overnight shift available) Engage with guest in a friendly, professional service-oriented demeanor Strong interpersonal skills and acts as a face of the company or brand 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Restaurant Management Trainee (RMIT) 	<p>Key Responsibilities</p> <p>Operational Leadership and Training:</p> <ul style="list-style-type: none"> Co-lead operations team to ensure quality assurance and customer satisfaction, completing assigned task, rotating positions to gain comprehensive knowledge of restaurant operations and supervising staff to achieve expected performance and productivity <p>Financial Management and Compliance:</p> <ul style="list-style-type: none"> Assist Restaurant Manager in managing restaurant finances and equipment, ensuring compliance with standards, guidelines, and regulatory requirements, while also maintaining records and preparing documents <p>Team Development and Customer Service:</p> <ul style="list-style-type: none"> Lead and develop employees to achieve optimal work performance, while also creating a memorable brand 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide

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

#9 SAUTÉ

Saute Group is a Singapore-based plant-based food and beverage company founded by a sibling duo passionate about sharing the goodness of plant-based cuisine. Established in 2015, the group has grown into a multi-brand enterprise offering diverse vegetarian and vegan dining experiences across Singapore. Their concepts include Saute-san, Flavours by Saute, Saute Sushi, Saute Saranghae, and Saute & Mee, each focusing on different culinary themes such as Japanese, Korean, fusion, and noodle dishes. Committed to sustainability and health, Saute Group emphasizes the use of natural, wholesome ingredients, and many of their outlets are halal-certified, catering to a broad range of dietary preferences.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Kitchen Crew (Full-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Preparing and assembling ingredients for menu items • Preparing high-quality meals according to recipes • Ensuring that food portions and food presentation meet company standards • Monitoring supplies and re-ordering stock as needed • Assisting other cooks to ensure that food orders are completed on time • Ensuring that food health and safety regulations are followed • Budgeting costs while planning a menu • Checking inventory & stocks and ordering supplies • Making adjustments to the menu based on feedback and seasonal trends • Monitoring the quality of equipment and tools • Overseeing the kitchen and making sure that all staff are following health and safety procedures • Any other ad hoc duties as assigned by the supervisor <p>Pre-requisites</p> <ul style="list-style-type: none"> • Minimum 1 year of experience 	<ul style="list-style-type: none"> • 5-day work week • 1030am to 930pm • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> A thorough understanding and strict adherence to food safety procedures, regulations, and hygiene protocols are essential The ability to work effectively as part of a kitchen team and to communicate clearly with colleagues and supervisors is vital Excellent organizational and time management skills are needed to handle multiple tasks in a busy kitchen 	
Kitchen Crew (Part-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Preparing and assembling ingredients for menu items Preparing high-quality meals according to recipes Ensuring that food portions and food presentation meet company standards Monitoring supplies and re-ordering stock as needed Assisting other cooks to ensure that food orders are completed on time Ensuring that food health and safety regulations are followed Budgeting costs while planning a menu Checking inventory & stocks and ordering supplies Making adjustments to the menu based on feedback and seasonal trends Monitoring the quality of equipment and tools Overseeing the kitchen and making sure that all staff are following health and safety procedures Any other ad hoc duties as assigned by the supervisor <p>Pre-requisites</p> <ul style="list-style-type: none"> Part-time requires to commit minimum 20 hours per week A thorough understanding and strict adherence to food safety procedures, regulations, and hygiene protocols are essential The ability to work effectively as part of a kitchen team and to communicate clearly with colleagues and supervisors is vital <p>Excellent organizational and time management skills are needed to handle multiple tasks in a busy kitchen</p>	<ul style="list-style-type: none"> 4-day work week 1030am to 330pm / 430pm to 930pm / 12pm to 930pm Location: Island wide
Service Crew (Full-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Providing great customer service to customers Maintain safe, cleanliness and hygiene for the restaurant at all times Responsible for taking orders, serving food and beverages To handle POS system and cashiering duties to process payments accurately Ensure customer satisfaction by solving issues and queries efficiently Clear and reset tables promptly Regular stock monitoring and reporting Any other ad hoc duties as assigned by the supervisor <p>Pre-requisites</p> <ul style="list-style-type: none"> Minimum 1 year of experience Guest-oriented and service-focused attitude, with the ability to interact positively with customers Willingness to be a team player and follow directions 	<ul style="list-style-type: none"> 5-day work week 1030am to 930pm Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> The ability to stand for extended periods and handle physical tasks like serving food and cleaning Maintaining personal hygiene and neat appearance, as well as keeping the work area clean 	
Service Crew (Part-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Providing great customer service to customers Maintain safe, cleanliness and hygiene for the restaurant at all times Responsible for taking orders, serving food and beverages To handle POS system and cashiering duties to process payments accurately Ensure customer satisfaction by solving issues and queries efficiently Clear and reset tables promptly Regular stock monitoring and reporting Any other ad hoc duties as assigned by the supervisor <p>Pre-requisites</p> <ul style="list-style-type: none"> Part-time requires to commit minimum 20 hours per week Guest-oriented and service-focused attitude, with the ability to interact positively with customers Willingness to be a team player and follow directions The ability to stand for extended periods and handle physical tasks like serving food and cleaning Maintaining personal hygiene and neat appearance, as well as keeping the work area clean 	<ul style="list-style-type: none"> 4-day work week 1030am to 330pm / 430pm to 930pm / 12pm to 930pm Location: Island wide

#10 SINGAPORE SAIZERIYA

Singapore Saizeriya is a popular Italian casual dining restaurant chain known for offering affordable, delicious, and comforting Italian food. It's part of the Saizeriya group, which originates from Japan, but has since expanded to various countries, including Singapore.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Kitchen Assistant (Full-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Preparing customer orders Overall cleanliness of kitchen Preparation of ingredients Receiving and storage of ingredients Dishwashing <p>Pre-requisites</p> <ul style="list-style-type: none"> Operate 4 different stations, mainly ""salad"", ""pasta"", ""grill"" and ""oven"" station. In addition, job requirements such as stocktaking, storage of ingredients, cleanliness of kitchen, defrosting, dishwashing, signing of invoice and receiving of goods are included 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Postal code: 179098


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Any additional hours committed will be considered under OT (1.5x multiplier) Attendance incentive of \$50 to \$300 monthly is available if fulfil all attendance requirements 	
Kitchen Assistant (Part-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Preparing customer orders Overall cleanliness of kitchen Preparation of ingredients Receiving and storage of ingredients Dishwashing <p>Pre-requisites</p> <ul style="list-style-type: none"> Operate 4 different stations, mainly ""salad"", ""pasta"", ""grill"" and ""oven"" station. In addition, job requirements such as stocktaking, storage of ingredients, cleanliness of kitchen, defrosting, dishwashing, signing of invoice and receiving of goods are included No minimum commitment days, flexible scheduling, flexible locations, only 4 working hours required per working day 	<ul style="list-style-type: none"> No minimum commitment days, flexible scheduling, flexible locations, only 4 working hours required per working day Postal code: 179098
Management Trainee 📁❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Perform opening and closing procedures Perform full operation cycle of service and kitchen Guest complaint management Dishwashing and other ad hoc tasks when needed <p>Pre-requisites</p> <ul style="list-style-type: none"> Welcoming of guests, cashiering duties, serving of food, clearing of tables, outlet cleanliness maintenance, dessert plating, dishwashing, storage of items Operate 4 different stations, mainly ""salad"", ""pasta"", ""grill"" and ""oven"" station. In addition, job requirements such as stocktaking, storage of ingredients, cleanliness of kitchen, defrosting, dishwashing, signing of invoice and receiving of goods are included Opening and closing duties, schedule planning, complain management, cash banking services, employee training, staff feedback and orientation are included as well Any additional hours committed will be considered under OT (1.5x multiplier) Attendance incentive of \$50 to \$300 monthly is available if fulfil all attendance requirements 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Postal code: 179098
Service Crew (Full-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Serving customer's orders Clearing of plates Preparation of cutleries Preparation of dessert orders Dishwashing 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Postal code: 179098



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> Welcoming of guests, cashiering duties, serving of food, clearing of tables, outlet cleanliness maintenance, dessert plating, dishwashing, storage of items Any additional hours committed will be considered under OT (1.5x multiplier) Attendance incentive of \$50 to \$300 monthly is available if fulfil all attendance requirements 	
Service Crew (Part-Time) ❤️	Key Responsibilities <ul style="list-style-type: none"> Serving customer's orders Clearing of plates Preparation of cutleries Preparation of dessert orders Dishwashing Pre-requisites <ul style="list-style-type: none"> Welcoming of guests, cashiering duties, serving of food, clearing of tables, outlet cleanliness maintenance, dessert plating, dishwashing, storage of items No minimum commitment days, flexible scheduling, flexible locations, only 4 working hours required per working day 	<ul style="list-style-type: none"> No minimum commitment days, flexible scheduling, flexible locations, only 4 working hours required per working day Postal code: 179098



#11 SPA ESPRIT GROUP


Spa Esprit Group, established in Singapore in 1996, is a renowned beauty, lifestyle, and F&B brand with a diverse portfolio including Strip, Browhaus, and Tiong Bahru Bakery. With a mission to meet the lifestyle needs of the modern consumer, each of the nine companies within the group sets trends and values quality, value, and innovation. Operating globally with over 70 retail outlets in nine cities, including Singapore, New York, London, Shanghai, and Hong Kong.



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Baker ❤️	Key Responsibilities <ul style="list-style-type: none"> Prepare and bake a variety of breads, including sourdoughs, baguettes, and specialty loaves, adhering to Tiong Bahru Bakery's established recipes and quality standards Oversee the mixing, fermentation, shaping, and baking processes, ensuring consistency and excellence in every batch Conduct regular assessments to ensure all products meet our visual and taste standards before distribution to outlets Maintain a clean and organized workspace, strictly adhering to food safety and hygiene regulations Work closely with fellow bakers and kitchen staff to optimize production schedules and meet daily targets Monitor ingredient stock levels and coordinate with the procurement team to ensure timely replenishment Pre-requisites	<ul style="list-style-type: none"> 5-day work week 44 hours per week Postal code: 128439


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>We are looking for individuals with a solid foundation in bread making, supported by a diploma or certification in Baking, Patisserie, or a related discipline. Previous experience in a central kitchen or high-volume bakery is highly advantageous, along with proficiency in both traditional and contemporary bread-making techniques. A strong grasp of fermentation, excellent attention to detail, and the ability to maintain quality under production pressure are essential. Successful candidates must demonstrate adaptability, time management, and a commitment to upholding strict hygiene and safety standards. Priority will be given to those open to graveyard shifts starting at 1am, ensuring timely production and delivery of our breads to outlets across Singapore.</p> <ul style="list-style-type: none"> • Proven experience in bread baking, preferably in a central kitchen or high-volume bakery setting would be advantageous • Proficiency in traditional and modern bread-making techniques or methods, with a strong understanding of fermentation processes • Ability to work efficiently & effectively in a fast-paced environment and manage multiple tasks simultaneously 	
Barista 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Preparation and serving of specialty coffee beverages according to brand SOP • Calibration of coffee flavour at start of shift and throughout the day • Provide assistance to both guests and staff with coffee related enquiries • Welcome guests in a warm and friendly manner • Providing excellent and personalised customer service • Serving of beverages • Performing day-to-day opening and/or closing duties • Compliance with brand SOPs • Performing general housekeeping <p>Pre-requisites</p> <p>We are looking for Baristas who are passionate about coffee, dedicated to delivering genuine hospitality, and thrive in a fast-paced café environment. Prior Barista experience is a plus, but we also welcome fast learners with a strong work ethic and a love for the craft. You should be comfortable operating espresso machines, dialling in shots, steaming milk to perfection, and maintaining consistency during high-volume service. Excellent communication skills, a friendly demeanour, and the ability to work well under pressure are essential. A keen eye for detail, strong sense of cleanliness, and commitment to creating memorable customer experiences will set you apart. Weekend and public holiday availability is required</p>	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Body Therapist 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Prepare treatment room for operational supplies • Always check and bring the waiver form and making sure the treatment is suitable with guest's condition based on waiver form • Provide consistent professional body massage treatments in accordance with accepted certification practices to ensure customers are satisfied with the treatment provided • Escort the guest to relaxation area after the treatment, offer further assistance i.e. offer beverages and offer assistance in further booking • Actively promote body massage treatments, products, promotions and / or discounts available • Properly care for equipment and use proper amounts of product to assist with cost control • Uphold the standards of sanitation and sterilization as company's policies and procedure • Perform prep work, properly clean and restock room as required • Handle guests' questions and concerns professionally and courteously • Regularly attend, participate in and support training to enhance knowledge and skills and provide better body massage treatments to guests <p>Pre-requisites</p> <p>We are seeking dedicated Body Therapists with a genuine passion for wellness and exceptional client care. A recognised certification in massage therapy or equivalent hands-on experience is preferred, though we welcome individuals eager to learn and grow within our holistic approach. You should be confident in performing a range of massage techniques, attentive to individual client needs, and committed to creating a relaxing, rejuvenating experience. Strong communication skills, a warm and professional demeanour, and the ability to maintain the highest standards of hygiene are essential. Flexibility to work weekends and peak hours, along with a continuous desire to refine your skills, will help you thrive as part of the Spa Esprit team. Possess recognised spa therapy qualification such as CIDESCO / CIBTAC / NITEC / WSQ certificate will be an added advantage. Minimum 1 year of relevant working experience. Candidates with no prior experience are welcomed, training will be provided.</p>	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Location: Island wide
Brow Architect 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Provide brow grooming services using tweezing, threading, tinting and lamination techniques • Provide facial hair grooming services using threading techniques • Provide semi-permanent treatments for eyebrows, eyelines and lips • Provide lifting and rejuvenating treatment for the eyes using plasma treatment techniques 	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Promote products and services to clients Explain all treatment procedures to clients Offer clients advice on after care products Sterilize tools and equipment as per treatment protocols. Ensure that used inventory is replaced Maintain outlet cleanliness <p>Pre-requisites We are seeking talented and detail-oriented Brow Architects who are passionate about enhancing clients' natural beauty through expert brow shaping and styling. A relevant certification or diploma in beauty therapy or aesthetics is preferred, but we welcome candidates eager to develop their craft with our training. You should have excellent precision, a strong eye for symmetry, and the ability to tailor treatments to individual client needs. Outstanding communication skills, a warm and professional attitude, and a commitment to maintaining high hygiene standards are essential. Flexibility to work weekends and peak hours, along with a dedication to continuous learning and growth, will help you thrive within the Browhaus team.</p>	
Captain 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Welcome guest in a warm and friendly manner Provide excellent and personalised customer service Serving and upselling food and beverages Perform cashier duties Perform day-to-day opening and/or closing Adhere to service SOP Perform general housekeeping Setting tables, clean and restock condiments and supplies and other side duties as assigned <p>Pre-requisites We are looking for service professionals with a strong passion for hospitality and the ability to lead by example on the floor. Previous experience in a service role within a F&B environment is preferred, with proven skills in coordinating teams, handling guest feedback, and maintaining high service standards in a fast-paced café environment. You should possess excellent communication and interpersonal abilities, a keen eye for detail, and a genuine commitment to creating memorable guest experiences. Strong organisational skills, the ability to manage peak service periods calmly, and a willingness to support the growth and development of junior team members are essential. Weekend and public holiday availability is required.</p>	<ul style="list-style-type: none"> 5-day work week 44 hours per week Location: Island wide
Chef De Partie 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare and cook high-quality dishes in line with our menu offerings, ensuring exceptional presentation and taste Oversee and manage a specific section of the kitchen, maintaining cleanliness and organisation 	<ul style="list-style-type: none"> 5-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Collaborate with team members to create and develop new menu items Ensure compliance with food safety and hygiene standards Train and mentor junior kitchen staff, promoting teamwork and skill development Assist in inventory management and ordering supplies as needed <p>Pre-requisites</p> <ul style="list-style-type: none"> Comfortable to work on weekends and public holidays Comfortable with morning shifts To succeed as a Chef de Partie, you should have at least three years of experience in a similar role and possess strong organisational and multitasking abilities A keen eye for detail, a passion for responsible and progressive cooking, and an interest in working with seasonal, sustainably sourced ingredients are essential You should be comfortable leading a team, mentoring junior staff, and maintaining the highest standards of quality, hygiene, and efficiency in a fast-paced kitchen environment 	
Commis Cook 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in the preparation of ingredients as instructed by senior chefs Ensure all mise-en-place is ready for service Execute basic cooking tasks under supervision, such as grilling, frying, or assembling dishes Prepare and plate dishes following the restaurant's standards and guidelines Maintain a clean and organized workstation throughout service Adhere to food safety and hygiene regulations, ensuring all equipment and surfaces are sanitized Provide assistance to chefs de partie and other senior team members during service Handle tasks delegated by senior chefs to ensure smooth kitchen operations Be open to feedback and actively participate in training sessions and team meetings Communicate effectively to address any challenges during operations <p>Pre-requisites</p> <p>We are looking for Chefs who are passionate about bold, creative cooking and eager to explore the vibrant flavours of Brazilian-inspired cuisine in a contemporary setting. A strong foundation in kitchen operations, attention to detail, and the ability to maintain consistency under pressure are essential. Experience in a professional kitchen is preferred, though we value a willingness to learn, adapt, and grow within our dynamic team. You should demonstrate excellent teamwork, a positive attitude, and a commitment to upholding high standards of hygiene and food</p>	<ul style="list-style-type: none"> 5-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<p>safety. Most importantly, you should be inspired by seasonal ingredients and ready to craft dishes that tell a story on every plate</p> <ul style="list-style-type: none"> • Able to work split shift per workday (11am to 3pm / 6pm to 11pm) 	
Customer Relations Officer 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Provide a friendly and hospitable welcome to customers • Handle calls and enquiries in a professional, courteous and polite manner • Handle all customers' requests in a timely and efficient manner • Attend to customers' enquiries or appointment bookings through phone calls, WhatsApp or face to face interactions • Assist with booking, changing and cancellation of appointments • Engage new customers and provide excellent customer service to drive retention and sales • Promote products, services and packages to boost sales opportunities • Deliver product knowledge to customers through effective communication to increase consumers' understanding and product sales • Manage and maintain the salon's tidiness and cleanliness <p>Pre-requisites</p> <p>We are looking for a proactive and personable Customer Relations Officer with strong communication and interpersonal skills to deliver exceptional client service across our beauty brands. Previous experience in customer service, preferably within the beauty or wellness industry, is highly advantageous. You should be adept at handling inquiries, managing bookings, and resolving client concerns with professionalism and empathy. A keen attention to detail, excellent organisational abilities, and a passion for enhancing the customer experience are essential. Flexibility to work weekends and public holidays, a positive attitude, and the ability to collaborate effectively within a dynamic team environment will ensure your success in this role.</p>	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Location: Island wide
Retail Supervisor 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Handle incoming walk-in customers, phone calls, appointments and messages • Address customer' needs and concerns efficiently and effectively to turn unhappy customers into return guests • Build rapport and establish good relationships with customers to ensure customer retention • Promote and up-sell products, services and packages to maximize sales opportunities where necessary • Provide constructive feedback on sales, the effectiveness of promotions, customers, product and service launches as well as store activities and trends 	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Location: Island wide








Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Deliver product knowledge to customers through effective communication to increase consumer understanding and product sales Manage and maintain the outlet's tidiness and cleanliness Supervise and guide junior employees Manage and oversee attendance and roster matters Assist the Branch Manager in the outlet's day-to-day operations <p>Pre-requisites We are looking for a proactive and personable Retail Supervisor with strong communication and interpersonal skills to deliver exceptional client service across our beauty brands. Previous experience in managing a team, preferably within the beauty or wellness industry, is highly advantageous. You should be adept at handling inquiries, managing bookings, and resolving client concerns with professionalism and empathy. You will also be managing and overseeing attendance and roster matters. A keen attention to detail, excellent organisational abilities, and a passion for enhancing the customer experience are essential. Flexibility to work weekends and public holidays, a positive attitude, and the ability to collaborate effectively within a dynamic team environment will ensure your success in this role.</p>	
Waxing Therapist 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide consultation and offer professional advice to clients on necessary procedures Promoting the various marketing campaigns and activities set out by the manager Promoting and enhancing the sale of beauty products combined with the various beauty treatments Maintaining and keeping the records of all the payments made for the hair removal treatments and the various products Walk clients through procedures to ensure mutual understanding regarding treatments Perform treatments according to company's procedures & protocols, keeping the details and information of all the treatments taken for each client Assisting in the sales of an accessory and promoting the products Examining the client's requests in order to cater to them in an effective manner The job of a waxing therapist also includes skin analysis, hair directions, different methods of hair removal and referring the clients to specialized medical practitioners when required Build rapport and establish good relationships with clients to ensure customer retention <p>Pre-requisites We are looking for passionate and confident individuals who take pride in delivering exceptional hair removal services with precision and care. A recognised beauty or aesthetics qualification is</p>	<ul style="list-style-type: none"> 5-day work week 44 hours per week Location: Island wide







Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	preferred, though full training will be provided to candidates with the right attitude and commitment. You should have a keen eye for detail, excellent communication skills, and a warm, professional manner that puts clients at ease. Maintaining strict hygiene standards, ensuring a comfortable treatment experience, and demonstrating efficiency in a fast-paced environment are essential. Flexibility to work weekends and peak hours, as well as a willingness to continually improve your skills, will set you apart as part of the Strip team.	








#12 THE PROVIDORE SINGAPORE






The Providore Singapore Pte Ltd is a lifestyle brand offering a curated experience of food, coffee, wine, and retail. We operate cafés, bakeries, and retail outlets featuring artisanal produce, freshly prepared meals, specialty coffee, and fine wines. Beyond dining, our retail stores showcase premium ingredients, kitchenware, and gourmet products sourced from around the world. With a focus on quality and authenticity, The Providore creates a welcoming space where people can gather to enjoy good food, drinks, and company.



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Lead Barista ❤️	Key Responsibilities <ul style="list-style-type: none"> Support lead barista in operations Ensure consistency in quality Train junior baristas and manage stock of coffee supplies Pre-requisites <ul style="list-style-type: none"> Support the Lead Barista in daily operations Ensure consistent drink quality Assist in training new baristas, and manage inventory Provide excellent customer service and resolve minor issues Must have experience in specialty coffee and leadership potential 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Assistant Restaurant Lead ❤️	Key Responsibilities <ul style="list-style-type: none"> Assist in supervising service team Support daily floor operations Handle guest issues Ensure adherence to SOPs Pre-requisites <ul style="list-style-type: none"> Supervise Service Crew and support the Restaurant Lead in operations Manage shift performance and resolve minor issues Require 3 to 5 years of F&B experience, including team leadership responsibilities 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Barista 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Prepare and serve coffee, espresso, and other beverages • Maintain cleanliness of the bar station • Engage with customers politely <p>Pre-requisites</p> <ul style="list-style-type: none"> • Prepare and serve coffee beverages with consistency and speed • Maintain cleanliness and excellent customer service • Operate espresso machines and follow recipes • Require 0 to 1 year experience (Training provided for entry-level candidates) • Interest in coffee and customer service essential 	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide
Finance Manager  	<p>Key Responsibilities</p> <p>Responsible for overseeing the financial health of the F&B business, including budgeting, forecasting, cost control, and financial reporting. They ensure accurate financial statements, manage P&L, and provide strategic insights to support operational and business decisions. The role involves close collaboration with operations, procurement, and senior management to improve profitability, monitor inventory costs, and ensure compliance with financial regulations.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> • Manage budgeting, forecasting, and financial reporting • Ensure compliance with tax and accounting regulations • Provide financial insights for decision-making • Require 5 to 7 years of finance/accounting experience, preferably in F&B. CPA, ACCA or equivalent certification is a plus 	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Postal code: 387384
Head Chef (Outlet) / Outlet Head Chef  	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • In charge of the entire kitchen team and operations at the outlet • Responsible for menu creation, cost control, quality standards, and kitchen performance <p>Pre-requisites</p> <ul style="list-style-type: none"> • Oversee entire kitchen operations, from menu planning to team management • Ensure food quality, cost control, and hygiene standards • Require 8 to 10 years of experience, including 3+ years as Sous or Head Chef 	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide
Junior Sous Chef  	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Assist Sous Chef with food preparation • Coordinate kitchen sections • Ensure food quality and timely service <p>Pre-requisites</p>	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Support Sous Chef with prep, team supervision, and service execution Ensure consistency and kitchen organization Require 3 to 5 years of culinary experience, with prior team coordination exposure 	
Logistics & Supply Chain Executive / Coordinator  	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Coordinate inbound and outbound deliveries (suppliers to kitchen/outlets) Maintain optimal inventory levels across multiple locations Plan delivery routes and schedules Handle warehouse or central kitchen logistics (if applicable) Support cross-outlet stock transfers Track and report on KPIs: delivery timeliness, spoilage, breakage, etc. <p>Pre-requisites</p> <ul style="list-style-type: none"> Coordinate inventory, deliveries, and supplier communications Track and manage stock movement efficiently Require 1 to 3 years of supply chain/logistics experience, preferably in F&B Strong organizational and software skills required 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Multi-Outlet Head of Service  	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Lead service operations across multiple outlets Standardize training, monitor KPIs, and ensure service excellence chain-wide <p>Pre-requisites</p> <ul style="list-style-type: none"> Lead service teams across multiple outlets Ensure consistency in service quality, coordinate training, and manage guest satisfaction Require 3 to 5 years in F&B operations, preferably 2+ years in multi-unit management 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Operations Manager  	<p>Key Responsibilities</p> <p>Oversee daily restaurant operations across multiple outlets or a flagship location. Their key focus is ensuring smooth front and back-of-house execution, guest satisfaction, cost control, staff performance, and compliance with hygiene and service standards. They also support budgeting, SOP implementation, and strategic development in line with company goals.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> Lead overall business operations, ensuring profitability and efficiency across outlets Develop SOPs, monitor KPIs, and manage cross-functional teams Require 5 to 7 years in F&B operations, with at least 3 years in a managerial role 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Procurement & Sourcing Officer  	Key Responsibilities <ul style="list-style-type: none"> Develop and manage vendor relationships (local and overseas) Evaluate supplier performance: quality, reliability, pricing Forecast supply needs based on sales and seasonal trends Ensure procurement aligns with food safety and sustainability standards Negotiate contracts and monitor compliance Manage procurement budgets, reduce COGS Pre-requisites <ul style="list-style-type: none"> Source suppliers, negotiate prices, and manage procurement documentation Ensure product quality and timely delivery Require 3 to 5 years of procurement experience, with knowledge of food product sourcing and vendor management 	<ul style="list-style-type: none"> 5-day work week 44 hours per week Location: Island wide
Restaurant Manager  	Key Responsibilities <ul style="list-style-type: none"> Oversee entire restaurant operations Manage staff, budgets, inventory, and customer service Uphold quality standards and safety regulations Pre-requisites <ul style="list-style-type: none"> Oversee daily operations, manage staff, control costs, and ensure compliance with food safety regulations Drive customer satisfaction and sales performance Require 3 to 5 years of restaurant management experience 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Senior Sous Chef  	Key Responsibilities <ul style="list-style-type: none"> Lead kitchen operations in absence of Head Chef Train team members Ensure consistency and quality across all dishes Pre-requisites <ul style="list-style-type: none"> Second-in-command to the Head Chef Manage full kitchen operations, mentor team, control costs, and ensure consistent quality Require 3 to 5 years of culinary experience, with strong leadership and organizational skills 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Service Crew 	Key Responsibilities <ul style="list-style-type: none"> Take orders, serve food and beverages, clear tables, handle POS Ensure guest satisfaction and cleanliness of dining area Pre-requisites <ul style="list-style-type: none"> Take orders, serve food, and maintain cleanliness in dining areas Follow hygiene protocols and ensure excellent customer service Require 0 to 1 year experience 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Ideal for entry-level applicants with good communication and teamwork skills 	
Sous Chef  	Key Responsibilities <ul style="list-style-type: none"> Second-in-command in the kitchen Manage staff Oversee kitchen workflow Support Head Chef with planning and inventory Pre-requisites <ul style="list-style-type: none"> Lead kitchen operations and support Head Chef in menu execution Supervise staff, manage prep, and ensure food quality Require 3 to 5 years of kitchen experience, preferably 2+ years in a leadership role 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Steward 	Key Responsibilities <ul style="list-style-type: none"> Handle dishwashing, general cleaning of kitchen equipment and areas Support hygiene standards Assist with waste management Pre-requisites <ul style="list-style-type: none"> Clean dishes, kitchen equipment, and work areas Support kitchen team with basic cleaning tasks Follow food safety protocols No experience required, but physical stamina and attention to cleanliness are essential 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Stove Chef / Line Cook 	Key Responsibilities <ul style="list-style-type: none"> Prepare and cook dishes according to menu and recipes Maintain food safety standards and kitchen cleanliness Assist with prep work Pre-requisites <ul style="list-style-type: none"> Prepare dishes according to recipes, manage food prep, and maintain cleanliness Work under supervision in a fast-paced kitchen Require 1 to 3 years of line cook experience and basic knowledge of food safety 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide
Supervising Chef / Chef Supervisor 	Key Responsibilities <ul style="list-style-type: none"> Oversee a small kitchen team Ensure prep standards Maintain hygiene Support Sous Chef in daily operations Pre-requisites <ul style="list-style-type: none"> Oversee kitchen operations and junior staff 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Maintain food quality and hygiene, and assist in training Require 3 to 5 years of kitchen experience, preferably with 1 to 2 years in a supervisory role 	
Trainee Chef / Apprentice Chef  	Key Responsibilities <ul style="list-style-type: none"> Learn basic kitchen operations Assist in food prep under supervision Gain foundational culinary skills Pre-requisites <ul style="list-style-type: none"> Support chefs in food prep, cleaning, and learning kitchen procedures Gain hands-on culinary skills and experience Require 1 to 3 years of experience required, but a culinary background or education is preferred 	<ul style="list-style-type: none"> 6-day work week 44 hours per week Location: Island wide

#13 TIM HO WAN

Join Tim Ho Wan Singapore, home to the world-famous Michelin-starred dim sum brand known as “the most affordable Michelin-starred restaurant”.

With its roots in Hong Kong and its first Singapore location opening in 2013 at Plaza Singapura, the brand continues to serve signature dishes like Baked BBQ Pork Buns and Steamed Egg Cakes made fresh to order.

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

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Minimum 1 year of experience working in a commercial kitchen environment Proficient in preparing large quantities of food and managing kitchen production Skilled in roasting techniques and experienced in using roasting equipment Familiar with hygiene, food safety, and kitchen sanitation standards Able to work efficiently under pressure in a fast-paced, high-volume setting Proactive in improving kitchen workflow and staff training Reliable and punctual, with flexibility to work shifts, weekends, and public holidays Possess a positive attitude and works well within a team 	
Assistant Chef 2	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist in the preparation and production of various dim sum and other menu items Prepare food according to standard recipes and instructions from the head chef or supervisors Responsible for basic ingredient preparation, such as dough, fillings, sauces, etc. Assist with plating and presentation to ensure product consistency and appearance Maintain cleanliness and hygiene in the work area and kitchen at all times Properly handle, store, and label ingredients Comply with food safety and sanitation standards and procedures Assist in receiving, organizing, and storing kitchen raw materials and supplies Complete daily assigned cleaning tasks Have a willingness to learn and support other kitchen stations as needed <p>Pre-requisites</p> <ul style="list-style-type: none"> Possess basic cooking skills or have prior kitchen work experience (experience in Chinese cuisine or dim sum is preferred) Willing to learn and grow in a fast-paced kitchen environment Demonstrate team spirit and a positive attitude Able to follow instructions and maintain consistency in food preparation Physically healthy and able to stand for long periods Able to work in shifts, including weekends and public holidays 	<ul style="list-style-type: none"> 5.5-day work week 44 hours per week Location: Island wide
Dim Sum Cook	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Prepare and cook food according to standardized recipes and production schedules Ensure consistency in taste, portioning, and presentation of all prepared items 	<ul style="list-style-type: none"> 5.5-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Assist in ingredient preparation, including chopping, marinating, and portioning Operate and maintain kitchen equipment safely and efficiently Maintain a clean and organized workstation, following hygiene and safety protocols Monitor food storage, labelling, and inventory to minimize waste and ensure proper stock rotation Work collaboratively with the kitchen team to ensure smooth operations and timely food preparation Follow all food safety and sanitation regulations to ensure compliance with health standards Any other duties assigned by management <p>Pre-requisites</p> <ul style="list-style-type: none"> At least 1 year of cooking experience in a restaurant or central kitchen environment Able to follow standard recipes and preparation methods accurately Familiar with basic kitchen equipment and cooking techniques (e.g. steaming, frying, boiling) Understanding of food hygiene and safety standards Able to maintain cleanliness and organization in the kitchen at all times Team player with a positive working attitude Physically fit and able to handle routine kitchen tasks Willing to work shifts, weekends, and public holidays when required 	
Kitchen Assistant	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Assist chefs in preparing dim sum and other menu items Perform basic ingredient preparation tasks such as washing vegetables, cutting, and portioning Maintain cleanliness and hygiene of kitchen areas, utensils, and equipment Responsible for proper storage and labelling of ingredients and finished products Assist with daily kitchen opening and closing duties Support steaming, pan-frying, deep-frying, and other processes under chef supervision Strictly adhere to food safety and hygiene standards Properly handle kitchen waste and keep the work area tidy Complete other tasks assigned by the head chef or supervisors <p>Pre-requisites</p> <ul style="list-style-type: none"> Prior experience in Chinese cuisine or dim sum kitchens is preferred; applicants with no experience but a willingness to learn are also welcome Able to follow instructions and cooperate with kitchen operations Possess basic knowledge of food hygiene and safety Physically fit and able to stand for long periods 	<ul style="list-style-type: none"> 5.5-day work week 44 hours per week Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Willing to work shifts, weekends, and public holidays Have good teamwork spirit and a positive attitude 	
Service Crew	<p>Key Responsibilities</p> <p>Order Taking & Service:</p> <ul style="list-style-type: none"> Take food and beverage orders from customers accurately and promptly Serve food and beverages in a professional and courteous manner, ensuring customer satisfaction <p>Quality Control:</p> <ul style="list-style-type: none"> Monitor the quality and quantity of all food and beverage items served, ensuring they meet the company's standards Address any discrepancies in food or beverage quality immediately to ensure customer satisfaction <p>Customer Service:</p> <ul style="list-style-type: none"> Provide excellent, professional, and courteous service at all times, ensuring a positive dining experience for customers Handle customer inquiries, concerns, or complaints professionally and efficiently <p>Sanitation & Cleanliness:</p> <ul style="list-style-type: none"> Maintain high standards of cleanliness and sanitation in the dining area, ensuring a safe and comfortable environment for both guests and staff Ensure that all tables, utensils, and dining areas are clean and properly set <p>Shift Responsibilities:</p> <ul style="list-style-type: none"> Take responsibility for designated sections/areas during shifts, ensuring smooth operations Report any issues or concerns to the supervisor or manager to ensure seamless service <p>Team Collaboration:</p> <ul style="list-style-type: none"> Attend roll call and briefings before and after shifts to stay updated on daily operations and any changes in service Work effectively with other team members, including kitchen staff, to provide seamless service <p>Pre-requisites</p> <ul style="list-style-type: none"> Able to take and process customer orders accurately and efficiently Courteous, friendly, and professional when interacting with customers Attentive to food and beverage quality, and able to report or resolve issues promptly Maintain cleanliness and hygiene standards in the dining area at all times Physically fit and able to stand for extended periods during shifts Team player with good communication skills and willingness to support colleagues 	<ul style="list-style-type: none"> 5.5-day work week 44 hours per week Location: Island wide



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Able to follow instructions and respond quickly in a fast-paced environment • Responsible and punctual, with a positive working attitude • Willing to work shifts, weekends, and public holidays • Open to learning and attending daily briefings and training sessions 	

#14 TIPO

The Black Hole Group is a dynamic F&B powerhouse behind several well-loved dining concepts in Singapore, including Tipo, Éla, and Small Batch.

We create culinary concepts, celebrate artisanality, and cultivate experience — delivering memorable dining moments through thoughtful design, quality ingredients, and a passion for hospitality.



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Commis / Demi Chef – Restaurant (Full-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Maintain cleanliness and hygiene of the workstations including proper usage and maintenance of equipment • Lead by example to Commis and Junior Chefs and guide them on how to execute their task effectively • Ensure the consistency in the preparation of all food items according to restaurant recipes and standards • Establish and maintain effective working relationships • Attend and participate in all kitchen briefings and meetings • Assist in all kitchen activities as instructed to ensure guests receive high quality food in a timely manner • Attend and participate in all training sessions as scheduled <p>Pre-requisites</p> <ul style="list-style-type: none"> • Degree/Diploma/Professional Certificate in Culinary Arts • From 0 to 3 years of working experience in the related field • Possess food hygiene and safety certification or equivalent • Ability to communicate in spoken and written English • Proficient in Microsoft Office • Specialization in specific entity's cuisine will be a bonus 	<ul style="list-style-type: none"> • 5-day work week • Rotating shifts • Postal code: 349583
Commis / Demi Chef - Restaurant (Part-Time) ❤️	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Maintain cleanliness and hygiene of the workstations including proper usage and maintenance of equipment • Lead by example to Commis and Junior Chefs and guide them on how to execute their task effectively • Ensure the consistency in the preparation of all food items according to restaurant recipes and standards • Establish and maintain effective working relationships • Attend and participate in all kitchen briefings and meetings • Assist in all kitchen activities as instructed to ensure guests receive high quality food in a timely manner • Attend and participate in all training sessions as scheduled 	<ul style="list-style-type: none"> • 3-day work week • 16 hours per week • Postal code: 349583

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Pre-requisites <ul style="list-style-type: none"> Degree/Diploma/Professional Certificate in Culinary Arts From 0 to 3 years of working experience in the related field Possess food hygiene and safety certification or equivalent Ability to communicate in spoken and written English Proficient in Microsoft Office Specialization in specific entity's cuisine will be a bonus 	
Restaurant F&B Waiter / Waitress (Full-Time) 	Key Responsibilities <ul style="list-style-type: none"> Welcome customers when they arrive Greeting diners to the table upon arrival and introducing them to the menu Maintain familiarity with menu items and brand information to answer customer's questions and give recommendations Ensure proper hygiene as prescribed in the company guidelines Understand and adhere to proper food handling, food safety and sanitation standard during food preparation, serve and clean up Ensure proper uniform, punctuality and grooming are according to company policy and standard Taking orders of the customers and entering them into the POS system to be processed and transferred to the kitchen To receive and confirm reservations To collect food orders from the kitchen and verify that it is plated correctly Process payments to customers Proactive to handle and resolve customer's problems if necessary Pre-requisites <ul style="list-style-type: none"> Eye for details Fun and energetic personality with a positive attitude to serve with customer delight Adhere to proper standards, ensure accuracy and in a timely manner Ability to multitask Good customer service and communication skills Ability to remain composed and work under pressure – specifically during busy dining periods Must have the ability to work overtime, on special events, weekends and public holidays when needed Above all, you must be passionate about what you do 	<ul style="list-style-type: none"> 5-day work week Rotating shifts Postal code: 349583
Restaurant F&B Waiter / Waitress (Part-Time) 	Key Responsibilities <ul style="list-style-type: none"> Welcome customers when they arrive Greeting diners to the table upon arrival and introducing them to the menu Maintain familiarity with menu items and brand information to answer customer's questions and give recommendations 	<ul style="list-style-type: none"> 3-day work week 16 hours per week Postal code: 349583

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Ensure proper hygiene as prescribed in the company guidelines • Understand and adhere to proper food handling, food safety and sanitation standard during food preparation, serve and clean up • Ensure proper uniform, punctuality and grooming are according to company policy and standard • Taking orders of the customers and entering them into the POS system to be processed and transferred to the kitchen • To receive and confirm reservations • To collect food orders from the kitchen and verify that it is plated correctly • Process payments to customers • Proactive to handle and resolve customer's problems if necessary <p>Pre-requisites</p> <ul style="list-style-type: none"> • Eye for details • Fun and energetic personality with a positive attitude to serve with customer delight • Adhere to proper standards, ensure accuracy and in a timely manner • Ability to multitask • Good customer service and communication skills • Ability to remain composed and work under pressure – specifically during busy dining periods • Must have the ability to work overtime, on special events, weekends and public holidays when needed • Above all, you must be passionate about what you do 	

#15 W SINGAPORE SENTOSA COVE

Explore the exhilaration of a tropical escape when you step through the doors of W Singapore – Sentosa Cove, nestled in the lush greenery and lively coastal setting of Sentosa, Singapore's resort island. Slip into something comfortable and take a whirl into the extraordinary at W Singapore as we feature 240 sea and marina facing guestrooms, including four WOW Suites and one Extreme WOW Suite (W's interpretation of the Presidential Suite). From Wonderful to Extreme WOW, all rooms and suites feature custom-made furnishings, stylish accents unique to Singapore and W's signature amenities including W bed, a luxurious ensemble with a feather-top mattress and goose-down comforter, "Munchie Boxes" stocked with exclusive amenities, cutting-edge technology including mood lightings and the most advanced in-room entertainment systems including 42" LED TV, Wi-Fi and iPod plug-and-play. Arrive to every comfort you've ever dreamed of: a 24-hour concierge service, Whatever/Whenever®, that will provide guests with whatever they want, whenever they want, a state-of-the art fitness center, FIT and outdoor pool WET®, which are open 24 hours, 7 days a week. Visit our AWAY® Spa, where relaxing treatments combine with premier facilities, including a sauna, steam room, vitality pool, Vichy shower and outdoor space. Taste the best cuts of meat grilled with flair on an open parrilla at SKIRT, known amongst many to be one of the best grill houses in Singapore, or indulge in your favourite comfort foods at the kitchen table where welcoming seats await. At WOOBAR, a sonic landscape sets the scene for extraordinary encounters over smooth grooves and inventive cocktails. Our 24-hour in-room dining service features the best of our restaurants and customised in-room specials.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Reservation Agent (Part-Time / Freelance) 	<p>Key Responsibilities</p> <p>Process all reservation requests, changes, and cancellations received by phone, fax, or mail. Identify guest reservation needs and determine appropriate room type. Verify availability of room type and rate. Explain guarantee, special rate, and cancellation policies to callers. Accommodate and document special requests. Answer questions about property facilities/services and room accommodations. Follow sales techniques to maximize revenue. Input and access data in reservation system. Respond to any challenges found for accommodating rooming requests. Set-up proper billing accounts according to Accounting policies. Troubleshoot, resolve, and document guest issues and concerns or escalate/refer to appropriate individual.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> • Customer service to handle guest first point of interaction for hotel booking • Competent in MS Office functions • Maintain confidentiality of proprietary materials and information • Anticipate guests' service needs, including asking questions of guests to better understand their needs and watching/listening to guest preferences and acting on them whenever possible 	<ul style="list-style-type: none"> • 2-day work week • 6 hours per day • Postal code: 098374
Uniform / Laundry Room Attendant 	<p>Key Responsibilities</p> <p>Uniform Attendant: Responsible for receiving, storing and issuing uniform. And maintains and repairs uniform and linen. Handling and issuing of staff uniforms, Maintains the standard of staff uniforms and reports losses and damages Ensure a high level of cleaning is maintained in your work area. Ensure daily records are properly kept. Assist with other Wash and Linen duties when time permits.</p> <p>Laundry Attendant: Responsible for marking and checking the guest laundry to clean and collecting and delivering guest laundry and dry cleaning to guest room, spotting, pressing , laundry, and dry clean for guest garments. Log, tag and package guest laundry. Pick up from and deliver to guest rooms according to established standards. Ensure correct wash temperature chemical and setting time for laundry. Ensure spotting pressing procedure must be followed established standard. Ensure dry cleaning procedure must be followed established standard. Report damage or stains on garments. Report any defective machinery and equipment. Maintain cleanliness and tidiness of work area; take corrective actions if needed. Perform the needs for wardrobe and linen attendant. Perform the task as required by management.</p> <p>Pre-requisites</p> <ul style="list-style-type: none"> • Be able to handle physical requirement of work • Able to stand for a longer period of time to complete task 	<ul style="list-style-type: none"> • 5-day work week • 8.75 hours per day • Postal code: 098374



Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> • Speak to co-workers using clear, appropriate and professional language • Move, lift, carry, push, pull, and place objects weighing less than or equal to 10 pounds without assistance • Follow policies and procedures for the safe operation and storage of tools, equipment, and machines 	




#16 WATAMI

The company was founded by Miki Watanabe in 1984. In 1992, the first ever “WATAMI” restaurant opened in Tokyo.

To spread the Japanese food culture and hospitality to other parts of the world, WATAMI opened its first shop abroad in Hong Kong in 2001, followed by Taiwan in 2005, and last but not least, Singapore in 2009, and other regions throughout the years.

Providing an enjoyable and casual taste of Japanese delicacies for customers outside Japan, with more than 450 restaurants in Asia, and 6 shops established in Singapore, WATAMI promises a comfortable dining experience at reasonable prices.


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Dishwasher 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Ensuring the availability of clean dishes and cutlery by washing dishes, pots, pans and cutlery • Preparing kitchen for next shift by restocking dishes and cutlery at respective cook stations • Cleaning machines and appliances used in kitchen, such as pots, and pans etc. • Taking out the trash • Supporting other restaurant staff members by assisting with other tasks, as needed <p>Pre-requisites</p> <p>We are hiring a dishwasher to join our team at a Japanese restaurant. The job is simple but important. Applicants will help keep the kitchen running smoothly by cleaning dishes, utensils, and kitchen equipment, taking out trash, and placing dishes back to original locations. No experience needed, just a strong work ethic, good attitude, and the ability to handle a fast-paced environment. Applicants should be comfortable standing for long hours and working shifts, including weekends and public holidays.</p>	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Postal code: 519599 138617 188067 208539 367803 579837 238801
Kitchen Crew 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> • Preparing and cooking food orders for all customers according to Watami’s service standard and procedures • Preparation work of Kitchen opening and closing operation hours • Maintain quality, service and cleanliness at all times according to Watami’s standards 	<ul style="list-style-type: none"> • 5-day work week • 44 hours per week • Postal code: 519599 138617


Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	<ul style="list-style-type: none"> Food production: make sure the end product and the cooking process conform to Watami's standard and procedures, and at the same time has good sense of preventing and recording of losses <p>Pre-requisites We are looking for a hardworking and dependable kitchen crew member to join our Japanese restaurant. Main tasks will include basic food preparation, keeping the kitchen clean and organized, and cooking. Basic F&B kitchen experience will be a plus point. No need for fancy experience, just a good attitude, willingness to learn, and ability to work well under pressure. If applicants enjoy working in a fast-paced kitchen and have an interest in Japanese food, that is a big plus. Applicants will need to be alright with shifts, including weekends and holidays. Teamwork and hygiene are super important in this role.</p>	188067 208539 367803 579837 238801
Management Trainee  	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide service to all customers according to Watami's service standard and procedures Responsible for the preparation work of Hall opening and closing operation hours Maintain quality, service and cleanliness at all times according to Watami's standards Able to handle all stations at an independent level Other leader and manager job scope <p>Pre-requisites We are looking for a motivated and hands-on Management Trainee to join our Japanese restaurant team. This role is perfect for someone who is eager to learn all aspects of restaurant operations, from front-of-house service to kitchen workflow and team management. Applicants do not need years of experience, but you should have a strong interest in F&B, a willingness to take on challenges, and a positive, team-first attitude. As a trainee, applicants will be guided by experienced managers and gradually take on more responsibility. Applicants must be open to shift work, including weekends and public holidays, and willing to work hard to grow into a leadership role.</p>	<ul style="list-style-type: none"> 5-day work week 44 hours per week Postal code: 519599 138617 188067 208539 367803 579837 238801
Service Crew 	<p>Key Responsibilities</p> <ul style="list-style-type: none"> Provide service to all customers according to Watami's service standard and procedures Responsible for the preparation work of Hall opening and closing operation hours Maintain quality, service and cleanliness at all times according to Watami's standards Promote Watami Japanese dining culture and introduce the specific dining manner of certain cuisine Any other job-related duties requested from senior staff <p>Pre-requisites</p>	<ul style="list-style-type: none"> 5-day work week 44 hours per week Postal code: 519599 138617 188067 208539 367803 579837 238801

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	We are looking for a friendly and reliable F&B service crew member to join our Japanese restaurant team. Applicants who enjoy working with people, have a positive attitude, and are willing to learn. Experience in food service is a plus, but not a must. We will provide training and guidance. Job scope includes helping with taking orders, serving food, keeping the place clean, and making sure our guests have a great dining experience. A basic interest in Japanese food and culture is a bonus. Applicants should be alright with shift work, including weekends and public holidays.	

#17 WATSON'S PERSONAL CARE STORES

In Singapore, Watsons operates close to 100 stores located islandwide. Aligned with its philosophy of bringing 'more' to customers' lives, Watsons strives to bring the best in beauty and health products to consumers at affordable prices. Watsons continually sets the standards in the health, wellness and beauty market, providing personalised advice and counselling in health, beauty and personal care on top of its market-leading product range, making customers LOOK GOOD, DO GOOD, FEEL GREAT every day.

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
Assistant Store Manager 	<p>Key Responsibilities</p> <p>Job duties include performing cashiering tasks, providing excellent customer service, ensuring efficient replenishment of stocks, and assisting the Store-in-Charge in supervising non-management staff. Additional responsibilities involve overseeing daily operations, supporting team members, maintaining store organization, and undertaking supervisory duties delegated by the Store-in-Charge to ensure smooth and efficient store operations.</p> <p>Pre-requisites</p> <p>Job requirements include the ability to stand for long hours, work rotating shifts, and be available on weekends and public holidays. Candidates should have leadership experience in a similar capacity, demonstrating strong management, communication, and problem-solving skills, with the ability to lead teams and ensure smooth operations in a dynamic environment.</p>	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide
GNC Advisor	<p>Key Responsibilities</p> <p>Job duties include performing customer information sharing and product promotion, achieving sales targets, managing stock levels, and engaging with customers to build strong relationships. Responsibilities also involve merchandising and display, gathering market insights, and assisting in supervisory tasks delegated by the Store-in-Charge to ensure efficient store operations and customer satisfaction.</p> <p>Pre-requisites</p> <p>Job requirements include the ability to stand for long hours, work rotating shifts, and be available on weekends and public holidays.</p>	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Candidates should have leadership experience in a similar capacity, demonstrating strong management, communication, and problem-solving skills, with the ability to lead teams and ensure smooth operations in a dynamic environment.	
Management Trainee (Retail) 	<p>Key Responsibilities Job duties include performing cashiering tasks, delivering excellent customer service, ensuring timely replenishment of stocks, and assisting the Store-in-Charge in supervising non-management staff. Additionally, responsibilities involve overseeing daily operations, supporting team members, maintaining store cleanliness and organization, and undertaking supervisory duties delegated by the Store-in-Charge to ensure smooth operations.</p> <p>Pre-requisites Job requirements include the ability to stand for long hours, work rotating shifts, and be available on weekends and public holidays. Candidates must have a minimum Higher Nitec qualification, demonstrating adaptability, responsibility, and a strong work ethic to contribute effectively to store operations and provide excellent customer service.</p>	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide
Retail Assistant	<p>Key Responsibilities Job duties include performing cashiering tasks accurately, delivering excellent customer service, maintaining cleanliness through housekeeping, and ensuring efficient replenishment of stocks. Responsibilities also involve handling transactions, assisting customers with inquiries, organizing merchandise, keeping the store tidy, and restocking shelves to ensure product availability, contributing to a smooth retail operation.</p> <p>Pre-requisites Job requirements include the ability to stand for long hours, work rotating shifts, and be available on weekends and public holidays. Candidates should demonstrate flexibility, endurance, and a strong work ethic to meet operational needs while ensuring excellent service and efficiency in a dynamic retail or service environment.</p>	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide
Retail Executive	<p>Key Responsibilities Job duties include performing cashiering tasks, providing excellent customer service, ensuring efficient replenishment of stocks, and assisting the Store-in-Charge in supervising non-management staff. Additionally, responsibilities involve overseeing daily operations, handling transactions, supporting team members, maintaining store standards, and undertaking supervisory duties as delegated to ensure smooth and efficient store management.</p> <p>Pre-requisites</p>	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide

Job Positions	Key Responsibilities / Pre-requisites	Working Hours / Location
	Job requirements include the ability to stand for long hours, work rotating shifts, and be available on weekends and public holidays. Preferably, candidates should have supervisory experience in a similar capacity, demonstrating leadership skills, adaptability, and a strong work ethic to ensure smooth operations and excellent customer service.	
Retail Supervisor	<p>Key Responsibilities Job duties include performing cashiering tasks accurately, providing excellent customer service, ensuring timely replenishment of stocks, and undertaking supervisory responsibilities delegated by the Store-in-Charge. Additional responsibilities involve handling transactions, assisting customers, managing inventory, overseeing staff when required, and maintaining smooth store operations to enhance overall efficiency and customer satisfaction.</p> <p>Pre-requisites Job requirements include the ability to stand for long hours, work rotating shifts, and be available on weekends and public holidays. Candidates should demonstrate flexibility, endurance, and a strong work ethic to meet operational needs while ensuring excellent service and efficiency in a dynamic retail or service environment.</p>	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Location: Island wide
Store Support Assistant	<p>Key Responsibilities Job duties include assisting with the packing of online orders from Amazon, delivering excellent customer service, maintaining cleanliness through regular housekeeping, and ensuring the efficient replenishment of stock and timely delivery of orders. Additional responsibilities involve helping customers with inquiries, organizing merchandise, keeping the store tidy, and restocking shelves to ensure product availability, all contributing to a smooth and efficient retail operation.</p> <p>Pre-requisites Job requirements include the ability to stand for long hours, work rotating shifts, and be available on weekends and public holidays. Candidates should demonstrate flexibility, endurance, and a strong work ethic to meet operational needs while ensuring excellent service and efficiency in a dynamic retail or service environment.</p>	<ul style="list-style-type: none"> • 6-day work week • 44 hours per week • Postal Code: 039594

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 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

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