

TRAINING PROGRAMS

RESTAURANT PERSONNEL

PART V

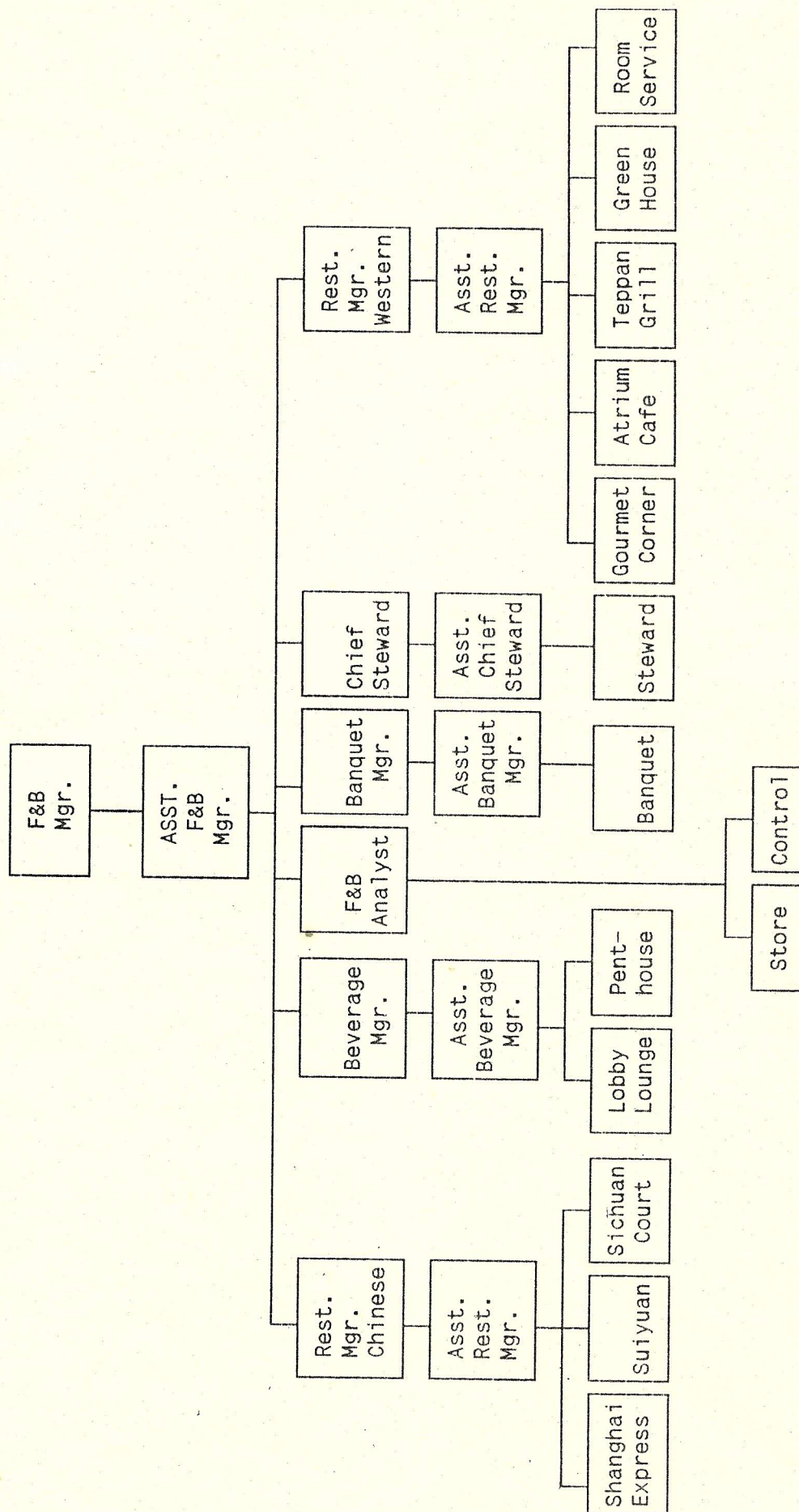
Organizational Chart

1. F&B Manager
2. ASST F&B Manager
3. Rest. Manager Chinese
4. Beverage Manager
5. F&B Analyst
6. Banquet Manager
7. Chief Steward
8. Rest. Manager Western
9. Asst. Rest. Manager - Chinese
10. Asst. Beverage Manager
11. Asst. Banquet Manager
12. Asst. Chief Steward
13. Asst. Rest. Manager - Western
14. Local Super-numerary
15. Canteen
16. Chinese PPR
17. Chinese FDR
18. Chinese SDR
19. Lobby Lounge
20. Ent. Lounge
21. Banquet
22. Steward
23. Cake Shop
24. Western PPR
25. Western FDR
26. Pool
27. Store
28. Control

ORGANIZATIONAL CHART
KITCHEN DEPARTMENTS

1. Executive Chef
2. Chinese Head Chef
3. Executive Sous Chef
4. Sichuan Chef (Local)
5. Banquet Chef
6. Sous Chef
7. Chef's Secretary
8. BBQ Chef
9. Dim Sum Chef
10. Japanese Chef
11. Pastry Chef
12. Baker Master
13. Butcher Master
14. Chef's Secretary
15. C-PPR Kitchen
16. C-FDR Kitchen
17. C-SDR Kitchen
18. Banquet Kitchen
19. BBQ Kitchen
20. Dim Sum Kitchen
21. Staff Kitchen
22. Main Kitchen Hot
23. Coffee Shop Buffet
24. Cold Kitchen Pantry
25. Garde-Manger
26. Lobby Lounge Pantry
27. Chicken & Veg Prep
28. Western Production
29. Pool Pantry
30. Japanese Kitchen
31. Teppan-Yake Tables
32. Pastry/Creamery
33. Bakery
34. Butcher Shop

3.A. ORGANISATIONAL CHART
FRONT OF THE HOUSE DEPARTMENT



3. B. ORGANIZATIONAL CHART
KITCHEN DEPARTMENTS

