



Company Information

Bingz (XiShaoYe) is a legendary brand that was created by teams from previous Tencent (China's facebook) and Baidu (China's Google) employees. We designate the country by selling Chinese Crispy burgers in April 2014. We mainly target mid-high-income millennials, and the brand is considered to have great internationalization potentials. We now have more than 100 outlets in Beijing and Shenzhen and are constantly searching for an overseas presence.

Our first oversea location at FMP.

We are looking for enthusiastic and energetic crew members that have a positive attitude and that will enjoy working as a team in a fast-paced environment. As a kitchen/production member, you will have the opportunity to work in food prep, production cook, dishwashing, as well as eventually cross trained to learn artisan and cashier positions.

Position: Front Crew / Kitchen Production / Kitchen helper

The candidate should have a sharp business mind and proven success managing multiple departments toward maximum productivity. You'll be highly skilled in human resources, sales revenue, service quality, training, and team management. The candidate's ultimate responsibility is to increase our operational efficiency in our company.

Ideal Candidate:

- Exhibits a cheerful and helpful attitude to team members and guests at all times
- Able to work in a fast-paced environment
- Develops positive working relationships and works well in a team-oriented environment
- Able to quickly learn and follow company-wide standards (recipes, procedures, and instructions)
- Willing to be cross-trained in all front-line and food production positions
- Dependable and attentive to details

Cashier Job Duties:

- Daily cashier and packing work
- Daily closing work
- Front preparation related
- Cleaning related

Kitchen crew member Job Duties:

- Prepare, season and cook food as directed, meeting dietary requirements where required
- Follow recipes and presentation specifications
- Operate standard kitchen equipment safely and efficiently
- Clean and maintain station in practicing good safety and sanitation
- Oversee kitchen operations
- Maintain inventory and record of food, supplies and equipment
- Adhere to all sanitation and food production codes
- Maintains a clean and tidy work station