

WYNDHAM • DESTINATIONS



Executive Chef

Job Information

Hiring Company

[Wyndham Destinations Japan Ltd.](#)

Subsidiary

Wyndham Destinations Japan LTD

Job ID

1491781

Industry

Hotel

Company Type

Small/Medium Company (300 employees or less) - International Company

Non-Japanese Ratio

Majority Japanese

Job Type

Permanent Full-time

Location

Nagano Prefecture, Nagano-shi

Salary

3 million yen ~ 4.5 million yen

Refreshed

August 28th, 2024 14:16

General Requirements

Minimum Experience Level

Over 3 years

Career Level

Mid Career

Minimum English Level

Business Level

Minimum Japanese Level

Basic

Minimum Education Level

Bachelor's Degree

Visa Status

No permission to work in Japan required

Job Description

POSITION REPORTS TO: General Manager

POSITIONS REPORTING TO THIS POSITION: Japanese Chef, Cooks, Dishwashers.

KEY RELATIONSHIPS:

Internal: Guest Relations, Guest Services, Food & Beverage Services

External: Guests, Vendors, Suppliers.

PRIMARY OBJECTIVES:

Responsible to manage the food production of the resort ensuring all government regulations are met including but not limited to hygiene and safety.

PRINCIPAL RESPONSIBILITIES: (Include but not limited to:)

- Plan and develop seasonal menu.
- Manage food purchases and inventory.
- Maintain food costs within the budget.
- Manage team of Chefs and Cooks to ensure food quality and presentation is consistent.
- Ensure food is prepared on time.
- Ensure hot food is served hot, cold food is served cold.
- Conduct regular inventories to ensure adequate inventory of plates, saucers, bowls, cups, glasswares.
- Conduct training to develop quality of food production that is equivalent to a 5-star resort.
- Ensure all kitchen equipment is in working order.
- Ensure kitchen including equipment is cleaned on a daily basis.
- Ensure tasks and special requests delegated by management are conducted with urgency.
- Attend to meetings.

Required Skills**KEY POSITION CRITERIA:**

- Must have previous experience as Chef or Sous Chef at an upscale hotel, resort, or restaurant.
- Able to work in multi-culture environment.
- Excellent customer service and selling skills
- Basic computing skills
- Willingness to learn and keep up to date on market knowledge
- Must be available to work shift hours and on weekends
- Good communication skills.
- Good writing skills.
- Good Interpersonal Skills.
- Proficient in the use of Microsoft Office and Front Office System.
- Problem solving and organizational abilities.
- Food service permit or valid health/food handler card as required by local government agency.

Company Description