



WYNDHAM • DESTINATIONS



Sous Chef

Job Information

Hiring Company

[Wyndham Destinations Japan Ltd.](#)

Subsidiary

Wyndham Destinations Japan LTD

Job ID

1498339

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, Chikuma-shi

Train Description

Shinano Tetsudo Line, Togura Station

Salary

3.5 million yen ~ 4 million yen

Refreshed

October 11th, 2024 09:18

General Requirements

Minimum Experience Level

Over 3 years

Career Level

Mid Career

Minimum English Level

Daily Conversation

Minimum Japanese Level

Business Level

Minimum Education Level

Technical/Vocational College

Visa Status

No permission to work in Japan required

Job Description

POSITION REPORTS TO: Executive Chef

POSITIONS REPORTING TO THIS POSITION: Cooks

KEY RELATIONSHIPS:

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

External: Guests

PRIMARY OBJECTIVES:

Responsible to manage the Japanese 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 inventory.
- Maintain food costs within the budget.
- Manage 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 as required.
- 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.
- Attend to meetings when necessary.

Required Skills

KEY POSITION CRITERIA:

- Must have previous experience in Japanese cuisine.
- 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