



## Sous Chef - Chikumakan Nagano

### 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**

March 7th, 2025 04:00

### 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.

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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.

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Company Description