



PR/117785 | Chinese Speaking Development Chef

Job Information

Recruiter

JAC Recruitment UK

Job ID

1514257

Industry

Restaurant, Food Service

Job Type

Permanent Full-time

Location

United Kingdom

Salary

Negotiable, based on experience

Refreshed

January 28th, 2025 04:00

General Requirements

Minimum Experience Level

Over 3 years

Career Level

Mid Career

Minimum English Level

Business Level

Minimum Japanese Level

Business Level

Minimum Education Level

Associate Degree/Diploma

Visa Status

No permission to work in Japan required

Job Description

International Food Importer seeks for Recipe Innovation Assistant.

Recipe Innovation Assistant

Salary: 40-50K

Location: Canary Wharf

Key Responsibilities:

- **Recipe Innovation**
 - Create and refine recipes using a variety of Asian sauces
 - Experiment with ingredient combinations to enhance flavours and nutritional value.
 - Develop educational materials and workshops to teach consumers about Asian sauces, their uses, and cooking techniques.
- **Menu Development**
 - Introduce novel dishes or revamp existing ones to create inspirational ideas to relevant foodservice business operators and partners.
- **Taste Testing & Feedback**
 - Organize and conduct taste tests to gather feedback on new and existing sauce recipes.

- Analyse results and make adjustments based on consumer preferences.

Qualifications:

- Experience in recipe development & education, particularly in Asian cuisine, is an advantage.
- Knowledge in food safety and handling practices.
- **Fluent in English and Chinese.**
- **At least 5 years relevant experiences.**
- Experience in managing projects in both retail and foodservice will be a plus.

Skills:

- Excellent cooking and tasting skills, with a passion for Asian flavors.
- Strong communication skills for conducting workshops and presentations.
- Creative problem-solving abilities and attention to detail.

Working Conditions:

- The role may involve working in a kitchen, test kitchen, or educational setting.
- Flexibility to work evenings or weekends for events or workshops may be required.

Company Description