



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

December 31st, 2024 10:15

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