

**WYNDHAM
• DESTINATIONS**

Cook - Amagasaki

募集職種

採用企業名

ウインダム・デスティネーションズ・ジャパン株式会社

支社・支店

Wyndham Destinations Japan LTD

求人ID

1495407

業種

ホテル

会社の種類

中小企業 (従業員300名以下) - 外資系企業

外国人の割合

外国人 少数

雇用形態

正社員

勤務地

兵庫県, 尼崎市

給与

経験考慮の上、応相談

更新日

2025年04月09日 09:00

応募必要条件

職務経験

1年以上

キャリアレベル

新卒・未経験者レベル

英語レベル

日常会話レベル (英語使用比率: 50%程度)

日本語レベル

流暢

最終学歴

専門学校卒

現在のビザ

日本での就労許可が必要です

募集要項

POSITION REPORTS TO: Executive Chef**POSITIONS REPORTING TO THIS POSITION:** Nil**KEY RELATIONSHIPS:**

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

External: Guests

PRIMARY OBJECTIVES:

Responsible for day to day 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:)

- Ensure food is prepared on time.
 - Ensure hot food is served hot, cold food is served cold.
 - Conduct regular inventories as required.
 - Store goods.
 - Maintain storage areas.
 - Handle waste and linen.
 - Maintain high standards of personal hygiene.
 - Ensure all kitchen equipment is in working order.
 - Ensure kitchen including equipment is cleaned on a daily basis.
 - Assist with checking and receiving goods.
 - Prepare kitchen equipment for use.
 - Attend to all briefings and trainings.
 - Complete the other tasks and jobs which assigned by management.
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スキル・資格

KEY POSITION CRITERIA:

- Able to work in multi-culture environment.
 - Excellent customer service 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 Interpersonal Skills.
 - Food service permit or valid health/food handler card as required by local government agency.
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会社説明