

# 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

2024年12月18日 10:00

## 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.
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- 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**