

WYNDHAM • DESTINATIONS



Sous Chef

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

1498339

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

長野県, 千曲市

最寄駅

しなの鉄道線、 戸倉駅

給与

350万円 ~ 400万円

更新日

2024年12月27日 04:00

応募必要条件

職務経験

3年以上

キャリアレベル

中途経験者レベル

英語レベル

日常会話レベル

日本語レベル

ビジネス会話レベル

最終学歴

専門学校卒

現在のビザ

日本での就労許可は必要ありません

募集要項

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.

スキル・資格**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.

会社説明