



## PR/117785 | Chinese Speaking Development Chef

### 募集職種

#### 人材紹介会社

ジェイエイシーリクルートメントイギリス

#### 求人ID

1514257

#### 業種

レストラン・フードサービス

#### 雇用形態

正社員

#### 勤務地

イギリス

#### 給与

経験考慮の上、応相談

#### 更新日

2024年12月31日 10:15

### 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

ビジネス会話レベル

#### 日本語レベル

ビジネス会話レベル

#### 最終学歴

短大卒：準学士号

#### 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

**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.

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会社説明