



# VACANCY FOR A KITCHEN CHEF TO BE BASED IN JAPAN

We are seeking a talented and experienced Chef to lead our kitchen. As the Main Chef, you will be responsible for creating and executing a menu that is both creative and profitable, managing the kitchen staff, and ensuring that all dishes are prepared to the highest standard.

## **Responsibilities:**

- Oversee the kitchen staff, delegating tasks and ensuring that all dishes are prepared efficiently and to the highest quality.
- Maintain high levels of cleanliness and hygiene in the kitchen, ensuring that all health and safety regulations are met.
- Control food costs and ensure that inventory is managed effectively.
- Work with management to develop seasonal dishes.

## **Requirements:**

- Proven experience as a Sous Chef in a high-volume restaurant with a minimum experience above 10 years including in a 5-star hotel.
- Strong leadership skills.
- Strong organizational skills and attention to detail.
- Excellent communication skills.
- The ability to work flexible hours, including evenings and weekends.

If you are a talented and creative Chef looking for an exciting new challenge, we would love to hear from you. We offer a Minimum salary of Rs. 300,000, Accommodation will be provided. Age limit below 50 years. Other expectations can be considered and finalized during the time of interview.

Apply now and take the first step towards an exciting and rewarding career as our Main Chef send your CV's to [ifham.kaleel@gmail.com](mailto:ifham.kaleel@gmail.com) with the post title in the subject line.