



# FRAME

## Sous Chef at Seasonal Dining Restaurant 【ドバイ勤務】

### Job Information

**Hiring Company**

ShopFrame FZ-LLC

**Subsidiary**

Teible Restaurant LLC

**Job ID**

1427503

**Industry**

Restaurant, Food Service

**Company Type**

Small/Medium Company (300 employees or less)

**Non-Japanese Ratio**

(Almost) All Non-Japanese

**Job Type**

Permanent Full-time

**Location**

United Arab Emirates

**Salary**

4 million yen ~ Negotiable, based on experience

**Salary Bonuses**

Bonuses included in indicated salary.

**Salary Commission**

Commission included in indicated salary.

**Work Hours**

週4 8時間

**Holidays**

週休1日

**Refreshed**

May 13th, 2024 03:00

### General Requirements

**Minimum Experience Level**

Over 3 years

**Career Level**

Mid Career

**Minimum English Level**

Basic (Amount Used: English usage about 75%)

**Minimum Japanese Level**

Native

**Minimum Education Level**

High-School or Below

**Visa Status**

No permission to work in Japan required

## Job Description

### 【Duties & Responsibilities】

#### [Daily Duties / 日常業務]

- Support in ordering and monitoring stocks, to ensure sufficient level is always available
- Quality control – ensure preps and recipes are followed by the team at all times, and in case of any issue, to offer adequate solutions promptly.
- Keep good energy and moral level within the team, and support Head chef in managing by overseeing the team.
- Coordinate and support FOH team to create pleasant experience for guests.
- オペレーションのニーズに合わせた発注・在庫の管理のサポート。
- メニューのクオリティコントロール
- キッチンチームの連携を管理し、スムーズなオペレーションのサポート。
- フロアスタッフと共にお客様が満足できるサービスの提供

#### [Responsibilities / 管轄]

- Ensuring the standard of menu items are always followed, by providing adequate training to the team members.
- Train & lead the team to respect HACCP and food safety procedure
- Ensure the stock is monitored closely, and FIFO is practiced, and modify the prep or storing option as needed to minimize any wastage.
- Any defects in the kitchen are communicated to Head Chef / FOH Manager promptly to avoid prolonging any issue or causing other defects. Follow up on routine maintenance to ensure the defects are minimized as much as possible.
- オペレーション上で、メニューに沿った調理法・レシピの正確性とクオリティチェック、そのフィードバックを基にチームの指導。
- HACCP・衛生管理のサポート
- 食材の発注、無駄のない在庫のロテーションのサポート。
- キッチン内の設備・機器の管理。問題点の速やかな連絡。フロアマネージャーと連携して、設備・機器の状態のチェック、故障などからくるオペレーションへの影響を最小限にする。

## Required Skills

### 【Required Experience / Skills / 必要条件】

- Have experience in a similar position, overseeing team of BOH for smooth daily operation.
- Experience in multiple cuisines is a plus
- Have an adequate culinary skills to teach the team, and troubleshoot promptly when the issue arises in daily operation.
- Have previous experience in leading stock management; for inventory and preps/ prebatching, and extensive knowledge on HACCP and food safety procedure.
- 類似したポジションでの経験のある方。チームリーダーとして日々の業務・サービスの管理ができる方。
- さまざまな国の料理のレストランにて経験のある方厚遇。
- レストランのコンセプト・メニューに沿った下準備・調理の指導が可能
- 食材の発注・管理の経験のある方

## Company Description

### Teible

Teible, a first ever "farm to Table" restaurant in the region that focuses local & regional produces, with an aim to promote a new food culture with a vibrant menu designed around a simplistic kitchen approach, motivated by a four-pillar value system of; Sustainability, Seasonality, Simplicity and integrity.

"We are a LOHAS (Lifestyle of Health and Sustainability) company. We focus on preserving the natural environment, care about well-being of the people and earth's natural habitat.

Food or clothing industries constantly produce wastes, increasing mass production and mass consumption are major causes of environmental pollutions. Energy and water usages are also concerns of F&B industry; restaurants consume five times more energy compare to other commercial facilities, thus LOHAS is the first thing came to my mind when I started Teible.

A waste management is important for all projects are closely related to Lifestyle, making choices that are good for the environment, to make better life for me, my children, and everyone around. That's our motto."