

WYNDHAM • DESTINATIONS



Japanese Chef - Nagano

Job Information

Hiring Company

[Wyndham Destinations Japan Ltd.](#)

Subsidiary

Wyndham Destinations Japan LTD

Job ID

1514878

Industry

Hotel

Company Type

Small/Medium Company (300 employees or less) - International Company

Non-Japanese Ratio

Majority Japanese

Job Type

Permanent Full-time

Location

Nagano Prefecture, Chikuma-shi

Salary

Negotiable, based on experience

Refreshed

August 14th, 2025 01:00

General Requirements

Minimum Experience Level

Over 1 year

Career Level

Entry Level

Minimum English Level

Daily Conversation (Amount Used: English usage about 50%)

Minimum Japanese Level

Fluent

Minimum Education Level

Technical/Vocational College

Visa Status

Permission to work in Japan required

Job Description

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.
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Required Skills**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.
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Company Description