





Japanese Chef - Nagano

Job Information

Hiring Company

Travel and Leisure Japan Limited

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

September 4th, 2025 12:00

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.

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.

Company Description