



## Kitchen Staff - COOK DEMI CHEF Exclusive job

### Job Information

**Recruiter**

Cornerstone Recruitment Japan K.K.

**Job ID**

1524879

**Industry**

Hotel

**Company Type**

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

**Non-Japanese Ratio**

Majority Non-Japanese

**Job Type**

Contract

**Location**

Tokyo - 23 Wards

**Salary**

2.5 million yen ~ 3.5 million yen

**Work Hours**

finish between 7:00-23:00, 8-hour shifts with OT after 8 hours

**Refreshed**

July 25th, 2025 20:00

### General Requirements

**Minimum Experience Level**

Over 1 year

**Career Level**

Entry Level

**Minimum English Level**

Business Level

**Minimum Japanese Level**

Basic

**Minimum Education Level**

High-School

**Visa Status**

Permission to work in Japan required

### Job Description

**Our mission** is to create an exceptional hospitality experience, where we provide heartfelt care to both guests and employees.

**What's the job?**

Great restaurant memories come from many elements—the sights, sounds, scents, and, most importantly, the food. As a **Cook / Demi Chef**, your passion for presentation and dedication to delivering flavor will enhance each guest's experience. By taking pride in your workspace, maintaining high standards, and applying your expertise to our menu, you'll help create lasting memories for our guests.

- Make each meal a feast for the eyes and treat for the taste buds. With your own signature flare, you'll turn our high standards into memorable meals for every guest
- Own your kitchen – keep on top of supplies and equipment, and minimise waste
- Tell your supervisor or duty manager about any unsafe equipment, low supplies or safety incidents
- Help create a safe space by following our safety procedures and wearing necessary protective equipment
- Be cleaner than clean – meet or exceed local cleanliness and hygiene laws
- Help with washing up and other kitchen duties when needed
- Give guests a better experience by helping with any queries or advice
- Wear your uniform with pride
- Take care of commis chefs and train them
- Take on other ad-hoc duties when the whole team needs to pull together

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## Required Skills

- Strong – sometimes you'll need to lift, push and pull big objects up to 50lbs (23 kg). This can involve bending and kneeling
- Literate – you'll need a good grasp of reading, writing and basic maths
- Flexible – night, weekend and holiday shifts are all part of the job
- Compliant – as well as meeting local laws on food handling and serving alcohol, you'll be above the minimum age required and fluent in the local language
- Articulate – a great communicator, you'll be warm, welcoming and easy to talk to

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## Company Description