



PR/118179 | Sous Chef for Japanese Cuisine

Job Information

Recruiter

JAC Recruitment UK

Job ID

1556789

Industry

Other (Trade)

Job Type

Permanent Full-time

Location

United Kingdom

Salary

Negotiable, based on experience

Refreshed

September 30th, 2025 08:01

General Requirements

Career Level

Mid Career

Minimum English Level

None

Minimum Japanese Level

None

Minimum Education Level

Associate Degree/Diploma

Visa Status

No permission to work in Japan required

Job Description

Japanese Restaurant**Japanese Speaking Sous Chef****Location: Winchester****30-50K Salary range****Job Summary**

We are seeking a talented and passionate Sous Chef to join our culinary team. The ideal candidate will have a strong background in food production and preparation, along with supervisory experience in a fast-paced kitchen environment. As a Sous Chef, you will assist in managing kitchen operations, ensuring the highest standards of food safety and quality while fostering a collaborative team atmosphere.

Responsibilities

- Assist the Head Chef in overseeing daily kitchen operations and staff management.

- Supervise food preparation and cooking processes to maintain consistency and quality.
- Train and mentor kitchen staff in cooking techniques, food safety practices, and presentation standards.
- Ensure all dishes are prepared according to recipes and specifications while maintaining portion control.
- Collaborate with the culinary team to develop new menu items and seasonal offerings.
- Maintain cleanliness and organisation of the kitchen, adhering to health and safety regulations.
- Monitor inventory levels, assist with ordering supplies, and manage food waste effectively.
- Provide excellent hospitality by ensuring that all meals are served promptly and meet customer expectations.

Skills

- Proven supervising experience within a kitchen environment.
- Strong background in food production, preparation, and cooking techniques.
- Excellent team management skills with the ability to lead by example.
- In-depth knowledge of food safety regulations and best practices.
- Previous culinary experience in a restaurant setting is highly desirable.
- Exceptional organisational skills with attention to detail in food presentation.
- Strong leadership abilities to motivate and inspire kitchen staff.
- A passion for hospitality and delivering exceptional dining experiences. Join our dynamic team where your culinary expertise will shine! We look forward to welcoming you as our new Sous Chef.

Notice: By submitting an application for this position, you acknowledge and consent to the disclosure of your personal information to the Privacy Policy and Terms and Conditions, for the purpose of recruitment and candidate evaluation.

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Company Description