



PR/110658 | Japanese Chef

Job Information

Recruiter[JAC Recruitment India](#)**Job ID**

1607689

Industry

Other

Job Type

Permanent Full-time

Location

India

Salary

Negotiable, based on experience

Refreshed

September 15th, 2026 12:00

General Requirements

Minimum Experience Level

Over 3 years

Career Level

Mid Career

Minimum English Level

Basic

Minimum Japanese Level

None

Minimum Education Level

Associate Degree/Diploma

Visa Status

No permission to work in Japan required

Job Description

Job Title: Chef (Japanese Cuisine)

Location: Vizag

Key Responsibilities

- Primarily an Assistant Chef to work under the Head Chef (Head Chef will be a Japanese National, an expert in Japanese Cuisine)
- Assist the Head Chef in the preparation and execution of authentic Japanese cuisine.
- Prepare, cook, and serve Japanese meals according to established recipes and quality standards.
- Support daily kitchen operations and ensure smooth workflow during service.

- Involved in Procurement of local/frozen/fresh/imported ingredients from nearby markets.
- Should have good knowledge of the local shops and markets.

Job Responsibilities include but are not limited to:

- Prep work: Washing, peeling, slicing, and dicing vegetables.
- Portioning: Measuring out spices, liquids, and meats into small bowls.
- Organization: Setting up pans, knives, towels, and utensils at the workstation.
- Pre-heating: Getting ovens, grills, and fryers to the correct cooking temperature.
- Monitor inventory levels and assist in stock management and ordering requirements.
- Follow instructions and guidance provided by the Japanese Chef and management team.
- Support Japanese Chef in menu development and continuous improvement initiatives when required.

Required Qualifications & Experience

- Diploma or Degree in Culinary Arts, Hotel Management, or a related field preferred.
- Minimum 2-5 years of experience in Japanese cuisine.
- Experience working in a Japanese restaurant, fine dining establishment, hotel, or premium food service operation is preferred.
- Knowledge of Japanese cooking techniques, ingredients, and food preparation methods.
- Ability to work effectively under the guidance of an expatriate or Japanese Chef.
- Strong understanding of food safety and hygiene standards.
- Willingness to learn and adapt to authentic Japanese culinary practices.

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Company Description