# WYNDHAMDESTINATIONS



# Cook - Amagasaki

#### 募集職種

## 採用企業名

トラベルアンドレジャージャパン株式会社

#### 支社・支店

Wyndham Destinations Japan LTD

#### 求人ID

1495407

#### 業種

ホテル

#### 会社の種類

中小企業 (従業員300名以下) - 外資系企業

#### 外国人の割合

外国人 少数

#### 雇用形態

正社員

## 勤務地

兵庫県, 尼崎市

#### 給与

経験考慮の上、応相談

#### 更新日

2025年11月19日 08:00

## 応募必要条件

#### 職務経験

1年以上

## キャリアレベル

新卒・未経験者レベル

#### 英語レベル

日常会話レベル (英語使用比率: 50%程度)

#### 日本語レベル

流暢

## 最終学歴

専門学校卒

#### 現在のビザ

日本での就労許可が必要です

## 募集要項

**POSITION REPORTS TO:** Executive Chef

POSITIONS REPORTING TO THIS POSITION: Nil

## **KEY RELATIONSHIPS:**

Internal: Guest Relations, Guest Services, Food & Beverage Services

External: Guests

#### PRIMARY OBJECTIVES:

Responsible for day to day 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:)

- Ensure food is prepared on time.
- Ensure hot food is served hot, cold food is served cold.
- · Conduct regular inventories as required.
- Store goods.
- · Maintain storage areas.
- · Handle waste and linen.
- Maintain high standards of personal hygiene.
- · Ensure all kitchen equipment is in working order.
- Ensure kitchen including equipment is cleaned on a daily basis.
- · Assist with checking and receiving goods.
- Prepare kitchen equipment for use.
- Attend to all briefings and trainings.
- Complete the other tasks and jobs which assigned by management.

# スキル・資格

#### **KEY POSITION CRITERIA:**

- Able to work in multi-culture environment.
- · Excellent customer service 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 Interpersonal Skills.
- Food service permit or valid health/food handler card as required by local government agency.

会社説明