



## PR/118991 | Product Planning (Leader-Manager)

### 募集職種

#### 人材紹介会社

ジェイ エイ シー リクルートメント タイランド

#### 求人ID

1577606

#### 業種

レストラン・フードサービス

#### 雇用形態

正社員

#### 勤務地

タイ

#### 給与

経験考慮の上、応相談

#### 更新日

2026年02月10日 10:25

### 応募必要条件

#### 職務経験

3年以上

#### キャリアレベル

中途経験者レベル

#### 英語レベル

ビジネス会話レベル

#### 日本語レベル

無し

#### 最終学歴

短大卒：準学士号

#### 現在のビザ

日本での就労許可は必要ありません

### 募集要項

We are committed to selecting and maintaining the freshness of our ingredients, as well as developing our own unique technology, to elevate the quality of every dish served. This has led us to grow and become Japan's number one sushi restaurant, serving over 150 million customers annually.

**Position:** Product Planning (Leader-Manager)

**Industry:** Food & Beverages

**Location:** Khlongtan Nua, Bangkok

**Working days/hours:** Full-time, Monday-Friday, 08:30-17:30 hrs.

### Responsibilities:

- Selection of raw materials according to the regulations of each country.
- Coordination with fishing grounds, aquaculture facilities, relevant agencies, processors, and suppliers of various types of seafood.
- Development of products and calculation of product costs.
- Presentation of new information and products within the organization.
- ※Candidates with experience in raw material procurement are preferred. Please provide detailed information about your past raw material procurement experiences in your resume.

**Qualifications:**

- At least 3 years of practical work experience.  
(Chef/Cook in a Japanese restaurant, or experience in product development or purchasing in the restaurant business serving Japanese food).
- Cheerful, bright, and gets along well with colleagues.
- Those who enjoy learning and challenging themselves with new things are quick-witted.
- Those who enjoy Japanese food and like to eat seafood, including raw food (and can distinguish different flavors).
- Someone who can use basic Excel (not a beginner level; able to enter numbers and create tables or lists of data).
- Candidates with at least 5 years of practical work experience will be given special consideration.  
(Chefs/Cooks in Japanese restaurants, or those with experience in product development or purchasing in the restaurant industry serving Japanese cuisine).
- Individuals with knowledge and understanding of fishing grounds, aquaculture facilities, related agencies, processors, and suppliers of various types of seafood within Thailand.

**Benefits:**

- Health Insurance
- Annual Leave
- Performance/results-based Bonus
- Transportation/ Business Trip Allowance

**How to Apply:** If you meet the qualifications and are excited about this opportunity, please submit your resume and a cover letter by click “APPLY” We look forward to hearing from you!

**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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会社説明