RESORT JAPAN

Chef / Kitchen Staff Wanted

Based in Hakuba, the beautiful Alps

募集職種

採用企業名
株式会社リゾート・ジャパン

求人ID
1618686

業種
ホテル

雇用形態
正社員

勤務地
長野県, 北安曇郡白馬村

給与
400万円 ~ 600万円

勤務時間
Shift-based

休日・休暇
Shift-based

更新日
2026年11月04日 09:00

応募必要条件

職務経験
1年以上

キャリアレベル
中途経験者レベル

英語レベル
日常会話レベル

日本語レベル
日常会話レベル

最終学歴
高等学校卒

現在のビザ
日本での就労許可が必要です

募集要項

≪Job Description & Position Highlights≫

- Responsible for all aspects of hotel kitchen operations, including food preparation, menu development, ingredient management, and staff training and development.
- An environment where you can hone your creativity and culinary skills by proposing new dishes featuring seasonal and locally available ingredients, as well as improving existing menus.
- Enhance your hospitality skills and team management abilities while serving guests from Japan and around the world at an internationally diverse resort hotel and gaining exposure to a variety of cultures.
- Work surrounded by the beautiful natural landscapes of Hakuba and Otari, Nagano Prefecture. Live-in employment is

available with dormitory accommodation included, along with a benefits package that includes two bonuses per year.

【Job Responsibilities】
You will be responsible for a wide range of kitchen operations at our hotels.
Your responsibilities will include food preparation, cooking during service, plating, ingredient management, and supporting the overall operation of the kitchen.

< Main Responsibilities >

- Food preparation, cooking, and plating
- Cooking during service
- Developing new menu items using seasonal and fresh ingredients
- Improving and developing existing menu items
- Ingredient inventory management and ordering
- Maintaining kitchen hygiene and food safety standards
- Giving instructions and assigning tasks to kitchen staff
- Managing staff assignments according to service needs
- Providing guidance and feedback to staff when necessary
- Supporting other kitchen staff
- Communicating and coordinating with front-of-house staff and other departments

< Role as a Chef >
As a Chef, you will be responsible not only for cooking, but also for overseeing the kitchen and supporting smooth daily operations.
Your responsibilities may include:

- Giving clear instructions and assigning tasks to kitchen staff
- Managing staff positions according to service conditions
- Providing guidance and feedback when necessary
- Supporting staff to ensure smooth kitchen operations
- Communicating and coordinating with the entire team
- Assessing the overall kitchen situation and taking initiative when necessary

We value not only cooking skills, but also leadership, communication, teamwork, and the ability to manage a kitchen smoothly.

■Life & Work in Hakuba and Otari:
Hakuba and Otari are beautiful mountain areas surrounded by the Japanese Alps.
The area attracts visitors from Japan and around the world and becomes especially vibrant during the winter season, when many international guests visit for skiing and snowboarding.
If you are looking to build on your culinary experience while gaining experience in an international hotel and hospitality environment, we would love to hear from you.
Join Resort Japan and help us create memorable experiences for guests from Japan and around the world in Hakuba and Otari.

■About Resort Japan:
KK Resort Japan is based in Hakuba Village, Nagano, surrounded by the beautiful Japanese Alps.
We operate businesses in real estate brokerage and property management, as well as hotels and hospitality.
We currently operate three properties: Nomad Hakuba, Blue Star Hotel, and Cedars Hotel.
As our hotel business continues to grow, we are looking for a Chef / Kitchen Staff member to join our team.
Hakuba is an international resort destination welcoming visitors from around the world. During the winter season, we welcome many international guests visiting for skiing and snowboarding.
This is an opportunity to work in a truly international hospitality environment.

【Employment Type】
Full-time

【Salary】
￥4,000,000 ~ ￥6,000,000
*Determined based on experience and skills
■Bonus: Twice a year

【Working Hours】
Shift-based

【Work Location】
Hakuba Village & Otari Village, Nagano, Japan

【Holidays & Leave】
Shift-based

【Benefits & Welfare】

- Full social insurance coverage (applied in accordance with the law)
- Accommodation: Staff accommodation available (accommodation cost included)

スキル・資格

【Requirements】
We welcome candidates with the following experience and skills:

- Previous cooking experience in restaurants, hotels, or other food-service establishments
- Ability to handle food preparation and cooking during service
- Ability to develop new dishes using seasonal and quality ingredients
- Ability to improve and develop existing menu items
- Basic knowledge of kitchen hygiene and food safety
- Experience with ingredient inventory and ordering
- Ability to work effectively as part of a team
- Ability to remain calm and work efficiently in a busy environment
- Ability to assess the overall kitchen situation and take initiative

【Ideal Candidate】
We are looking for someone who:

- Is passionate about cooking and interested in exploring ingredients and cuisine
- Enjoys developing and trying new dishes and menu ideas
- Values teamwork and collaboration
- Is proactive and able to anticipate what needs to be done
- Can stay calm and focused in a busy environment
- Communicates well with team members
- Is interested in working in an international environment
- Would enjoy living and working in the beautiful Hakuba and Otari area
- Wants to take an active role as a key member of the kitchen team

【Language Skills】

- Candidates who are comfortable communicating in both Japanese and English are welcome.
  *Fluency in both languages is not required. We are looking for individuals who are open to learning languages and eager to develop their communication skills.
- While language ability is a plus, we place greater importance on cooking experience, strong communication skills, and the ability to work effectively as part of a team.

会社説明