

AEVV Job-check Complete Recently, Sponsorship Possible!

Details can be discussed AFTER the trial period.

A bit of our background

For many years, Sakimoto Japanese Bistro has been renowned for providing exceptional service and an authentic Japanese dining experience in the heart of Christchurch City.

With a long-standing history of serving Christchurch-based food enthusiasts, Sakimoto has catered to a diverse range of patrons, from families and business professionals to tourists, over the last decade, meeting the varied tastes of Cantabrians.

Our Japanese owner-chef, along with an equally professional team of staff, has ensured that diners consistently experience an unparalleled level of authenticity in Japanese cuisine.

The type of culinary artists we are looking for is the ones with solid experience in Japanese cuisine who can demonstrate their expertise and exceptional cooking skills.

Key information

Located in Christchurch CBD: 119 Worcester Street, Christchurch Central City, Christchurch 8011

Permanent full-time position

Hourly rate ranging from \$30-\$33 depending on prior experience

Guaranteed weekly hours of 32 hours and with some overtime, making your total weekly hours up to 50 hours

Usually 5 days a week but in the busiest time, potentially 6 days a week

You must be available to work at weekends and public holidays as required by the owner

Job description

To efficiently make food preparation and cook Japanese cuisine consistently to the level required by the Owner

To live up to specific customer demands such as food allergies, vegan or portion in consultation with colleagues

To ensure that dishes are both tasty and well-presented

To liaise with suppliers and make necessary orders to minimise food waste and ensure the orders received are fresh

To be involved in stock and storage management and stock rotation for smooth operation with minimum waste

To take a proactive role in the hiring process by giving meaningful feedback

To bring your creativity to the menu planning with suggested prices by rationalising estimated costs

To enforce hygiene standards and maintain good record keeping for hygiene and storage-related documents and fully comply with the relevant regulations and Food Control Plans

To ensure, each dish leaving the kitchen is checked for quality, quantity, and storage sensation

and correct temperature

To pass your knowledge in cooking and storage techniques to junior chefs

To contribute to the team by resolving any issues raised by a customer

Any other duties the employer may reasonably require

Essential requirements

- At least 3 years of relevant work experience as a commercial culinary artist, including a minimum of 1 year specifically in the area of Japanese cuisine.
- Must be a team player, able to work harmoniously in a multicultural environment.
- Capable of thriving under pressure and maintaining a high standard of performance.
- Excellent communication skills in English.
- Availability to work on weekdays and public holidays, as required by the owner.
- Integrity and honesty at all times.
- Strong attention to detail.
- Fully committed to working at our restaurant, with a long-term commitment to the role.

Please apply for the position by submitting your cover letter outlining why you would like to work with us and how your skills and previous work experience can contribute to our restaurant, along with your updated CV.

Applications without both a cover letter and CV will not be considered, as we are seeking staff who pay attention to detail. Please specify your residency status in New Zealand (work visa, PR, NZ citizen, etc.) in your application.

Please note due to the high volume of applications, only short-listed candidates will be contacted.

Owner: Mr. Seiji Shimizu

Chef

Send Your Application to: sakimoto.manager@gmail.com