

Position: Dim Sum Chef – Restaurant China Blue

The Michelin Guide Tokyo 2008 has recognized the Conrad Tokyo as one of Tokyo's leading luxury hotels and has awarded the hotel's distinguished China Blue restaurant one Michelin star.

Job Summary: Cook & checks to ensure high food quality in Dim Sum section. Conducts daily hygiene check. Manages daily food orders and requisitions to keep food cost in line. Keeps recipes updated for accurate costing Well communications with chief, team members, restaurants and other sections.

Qualifications

- Qualifications: Must be eligible to work in Japan due to Visa Restrictions.
- Language: Chinese (Cantonese) preferred, Japanese, English is an advantage.
- Experience: 8 years at Management level
20 years as Dim Sum Chef, including dessert
5 years in Hong Kong Style Chinese Kitchen
- Competencies: Good leadership and communication skills. Outgoing
- Computer skills: Working knowledge of Word & Excel

Contact Details:

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