

Job Opportunity

Pre – requisites

Radisson Hotel Narita Airport – Executive Chef

Main Duties

- Preparation and maintenance of menus, promotions, hygiene levels and costings for 4 kitchen departments.
- Oversee the purchasing department.
- Operate an all day dining restaurant, Themed sports bar and beer garden, lobby lounge, room service, 1600sqm Banquet division culinary aspects.
- Supervision of 30+ kitchen staff and contract stewarding department.
- Create promotions relative to business mix to drive incremental revenues from the following business sources:
 1. Contract crew business with 250 guests per day
 2. Local community.
- Budget preparation and fiscal management of the department.

Requirements

- Previous Asian experience as a senior Chef, multi skilled preferred.
- Experienced in Asian cuisine.
- Ability to work in an environment whereby minimal English staff is spoken by the employees.

Package

- USD 40K – 45K net. Medical insurance, live in hotel (1 standard guest rooms), meals, one flight each year to the US as home leave, laundry of personal belongings, relocation from point of hire.
- Single candidate only.

Property

- Narita city, population 125,000 people. 1.5 hours from Tokyo and quiet location, some may say remote. Challenging role and requires someone willing to step up and prove themselves.
- 500 room hotel with sound occupancies year round.
- Large level of non-English speaking personal.

Those wishing to apply please contact the GM below:

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General Manager
Radisson Hotel Narita Airport

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