

# 1865

## **JOB DESCRIPTION** **JAPANESE PAN-ASIAN CHEF**

Discover our multi-tapas restaurant and bar (orangery), that offers stunning views of six acres of historical gardens. This Grade II Victorian building has hosted international royalty and notable figures since 1865, preserving a legacy of elegance and celebration. We are a casual fine-dining establishment, but we prefer to think of ourselves as "fun-dining." Our goal is to be a second home for our local patrons, offering a warm and inviting atmosphere.

The Orangery Restaurant Bar features a design inspired by Antique English and Japanese Botanical Gardens. Our international, multi-cuisine menu reflects the royal and notable guests who have dined throughout history. We aim to make every visit feel like a "Welcome home" experience, with fun, opulent, and memorable service. Enjoy live music, exceptional service, and an ever-changing selection of mouth-watering tapas dishes that cater to all tastes, inspired by global Flavors and our unique botanical theme.

The **Japanese Pan-Asian Chef** is responsible for the preparation and presentation of a variety of Japanese and Pan-Asian dishes in line with the hotel's standards. This role requires creativity, skill, and a deep understanding of authentic Asian cuisines, focusing on ingredients, flavors, and presentation. The Chef will also collaborate with the culinary team to develop new menu items, maintain kitchen cleanliness, and ensure guest satisfaction by delivering high-quality dishes.

### **DUTIES AND RESPONSIBILITIES**

- Work with the creative director and Design, develop, & execute Japanese and Pan-Asian dishes, ensuring high-quality standards.
- Innovate and implement new recipes, utilizing fresh, authentic ingredients.
- Maintain a balance of traditional flavors and modern cooking techniques to create a dynamic and appealing menu.
- Collaborate with the culinary team to integrate Japanese/Asian influences into the overall restaurant menu.
- Regularly update the menu to reflect seasonal ingredients and trends in Japanese and Pan-Asian cuisine.
- Prepare and cook high-quality Japanese and Pan-Asian dishes, including sushi, sashimi, tempura, and noodle dishes.
- Ensure precision in cutting, slicing, and preparing food according to Japanese culinary techniques.
- Monitor food stock and ensure that all ingredients are of the highest quality and meet hotel standards.
- Ensure that food is prepared and presented with consistent quality, adhering to portion sizes and recipes.
- Oversee the cleanliness, preparation, and organization of the kitchen, ensuring compliance with food safety standards.

#### **1865 Restaurant and Bar**

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enquiries@18-65.com www.18-65.com

1865 Restaurant and Bar, Warren Road, Kingston Upon Thames, KT2 7HY

This Restaurant is owned and operated by Sun Group Holdings

Company Registration No. 05537011, VAT Registration No. 915987378

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- Provide guests with an exceptional dining experience by offering delicious and aesthetically pleasing dishes.
- Accommodate guest preferences and dietary requirements by adjusting meals when necessary.
- Present and explain menu items to guests, particularly for tasting menus or specialty dishes.
- Address guest feedback, ensuring that any concerns are addressed promptly to maintain satisfaction.
- Ensure compliance with all health and safety regulations, including proper food handling, storage, and sanitation practices.
- Maintain cleanliness in all areas of the kitchen, including stoves, counters, and kitchen equipment.
- Follow the hotel's hygiene standards and kitchen safety protocols, using personal protective equipment (PPE) as necessary.
- Regularly inspect the kitchen and work areas to ensure they meet the required health and safety regulations.
- Train, guide, and mentor junior chefs and kitchen staff in Japanese culinary techniques and Pan-Asian cuisine.
- Lead by example, demonstrating professionalism, punctuality, and a commitment to quality.
- Collaborate with the kitchen and service teams to ensure smooth and efficient service during peak hours.
- Conduct regular performance reviews and provide feedback to help team members improve their skills.
- Monitor and control food costs by managing kitchen inventory, ordering supplies, and reducing waste.
- Ensure proper storage of ingredients, minimizing spoilage and maximizing the use of seasonal produce.
- Track inventory levels and liaise with suppliers to ensure the availability of high-quality ingredients.
- Assist in maintaining kitchen equipment, ensuring that tools and machines are in good working condition.
- Assist in creating and executing special menus for events, banquets, or seasonal promotions.
- Work with the events team to design personalized menus for large groups, ensuring that Japanese and Pan-Asian options are available
- To take a responsible approach towards timekeeping and attendance at work to ensure the department runs efficiently at all times.

## WHAT ARE WE LOOKING FOR

- Proficiency in preparing sushi, sashimi, ramen, tempura, and other Pan-Asian dishes. A deep understanding of Japanese ingredients and cooking methods is essential.

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- Ability to create innovative dishes while maintaining traditional authenticity.
- Capable of leading a kitchen team and working collaboratively with service staff.
- Strong interpersonal skills to interact with guests and ensure an exceptional dining experience.
- Ability to work efficiently in a high-pressure environment, managing multiple tasks simultaneously.
- Strong knowledge of food safety and hygiene regulations, with the ability to maintain a clean and safe kitchen environment

## EXPERIENCE

- Precision in presentation and preparation, ensuring each dish meets the hotel's high standards.
- A strong passion for Japanese and Pan-Asian cuisine, with a desire to continuously learn and innovate.
- Ability to motivate and inspire the culinary team, fostering a positive and productive working environment.
- Willingness to adjust to guest preferences, seasonal ingredients, and menu changes

## PERSON SPECIFICATION

- High standard of personal presentation
- The candidate should be innovative, constantly seeking ways to improve dishes, introduce new menu items, and balance tradition with modern presentation styles
- The chef should demonstrate a passion for Japanese and Pan-Asian cuisines, with a desire to continuously improve and explore new culinary trends and techniques
- The chef should have a strong respect for traditional Japanese and Pan-Asian cuisines, ensuring authenticity in dishes while also being open to fusing modern elements
- Someone who is imaginative and constantly looking for new ways to enhance the dining experience
- Your phone must have a minimum of iOS 12 or Android 8.0 to use the latest software applications

## QUALIFICATIONS

- A minimum of 3-5 years of experience as a Japanese or Pan-Asian Chef, ideally in a high-end restaurant or hotel.
- A degree or certification from a recognized culinary institution, with specialization in Japanese and Pan-Asian cuisine

**This job description is not all inclusive and is intended as an outline of the responsibilities and requirements of the role. The role and duties will evolve as the development expands and other duties may be required to meet the on-going needs of the company.**

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**Employee Full Name**

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**Employee Signature**

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**Date**

For employment opportunities or any enquiries, please contact us at:  
hr@the-sungroup.com

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