

Part-time Staff (FOH only, or FOH+Kitchen)

Sakimoto Japanese Bistro
Christchurch CBD,
FOH, or FOH+Kitchen Staff
Part time
\$24-27 hourly

About us:

Founded at the heart of Christchurch CBD in 2014, we pride ourselves for marrying the most traditional Japanese culinary arts and the freshest and top quality local ingredients found around Ōtautahi Christchurch and the entire NZ, and offering our loyal and lovely customers the most authentic Japanese dining experience possible.

For more info, check our website: <https://www.sakimotojapanesebistro.com>

Address: 119 Worcester Street, Christchurch CBD, (Shop 16A Cathedral Junction)

Ph: 02108306389 (enquiries only)

or find us on Google Maps: https://maps.app.goo.gl/DsqlaXAZYskE3Byp8?g_st=ic

This role:

- Part-time position: weekly vacancy ranges between 1-4 days, can be longer if able to do kitchen help.
- Flexible weekly roaster, expect to work on weekends (especially Sundays) and most public holidays. (Xmas, New Year, and some public holidays will be closed)
- Interview and a 1 day pre-contract trial with \$24 pay apply.
- Contracted hourly rate starts from \$24 and will be constantly reviewed and can range to \$27 depending on skills and experience.
- Casual contract, 6-month minimum contract period with the first 90 days being the probation period. Change to full-time or supervisor positions is possible depending on skill and performance.

- Our 70-seat restaurant opens Mon-Sun for dinner service only from 17:00 – 21:00 (last order), usually 15:30-17:00 opening, 21:00-22:00 clean up and closing.
- Kitchen experience not required but highly preferred.
- All applicants must already have full work rights in NZ.

You must have:

- Minimum 1 year experience in FOH.
- Flexible in working days and hours.
- Adequate physical fitness, able to handle reasonable physical tasks in hospitality
- General FOH skills, including service, basic bar tasks, dish up, opening & closing, cleaning, washing and maintaining equipment, and basic knowledge of, or ability to learn to operate Eftpos and till systems.
- Outstanding customer service and people skills, always stay professional, positive, and charming with strong work ethics.
- Great teamwork and communication skills, can always assist and support others as a team.
- Good work ethics and can do attitude, able to follow instructions and trainings, and open to various of tasks and challenges
- Solid English proficiency
- Able to multitask, work calmly and effectively under pressure with great resilience and patience
- Able to work in multilingual and multicultural environments
- Able to work unsupervised or alone with good pace and performance

Bonus Qualities:

- Any level of kitchen experience, including kitchen hand, line cook, preps, etc, and able to cover some kitchen shifts.
- Fluency in Japanese or Chinese
- Solid bar background, and knowledge of sake and wine, and developing beverage menu
- Good understanding in Japanese and NZ dining and drinking culture, and relevant regulations.

For applications (CV and cover letter):

sakimotojapanesebistro.office@gmail.com

Contact: Seiji Shimizu, Carl He

(Please note: applications with no complete CV and cover letter will not be attended as we are after staff with basic attention to detail.)