

Part-time Chef Wanted 🔍👋

We're looking for a **Part-time Chef** to join our small, friendly kitchen team at **SAKIMOTO Japanese Bistro** in Christchurch.

✨ What we're offering:

- 3–5 shifts per week (depending on your availability)
- Shift starts at **2:00pm or 4:00pm** (depending on the roster), finishing around **10:00pm**
- **25–30+ working hours per week** (with the possibility of more during summer)
- Opportunity to move into a **full-time position in the future**
- Pay depends on your experience, up to **\$30+ per hour**
- Hiring decision will be made after a **1-day paid trial shift** (trial wage is **\$23.50**)



What we need from you:

- **At least 2 years of full-time experience** in the **fryer section** (including tempura)
- **OR at least 2 years of full-time experience** in the **stove position**
- A positive, team-focused attitude—we're a small team of 3 chefs, so teamwork is essential
- Willingness to share all tasks, including dishwashing and rubbish duty (we all do it together!)



Why join us?

- Work with a multicultural, friendly team
- **Learn Japanese cuisine skills abroad**
- Be part of a supportive workplace where teamwork matters

If this sounds like you, we'd love to meet you! Please send us your CV and we'll be in touch.

👉 For more details, please visit our website: www.sakimotojapanesebistro.com

✉ Email address: sakimoto.manager@gmail.com