

## Part-time FOH Staff

Sakimoto Japanese Bistro  
Christchurch CBD,  
FOH,  
Part-time,  
\$24-27

### Join the Sakimoto Family!

SAKIMOTO becomes an important part of the community when our customers and staff can look forward to coming to the restaurant.

Establishing a constructive and cooperative working environment is highly thought of.

Regardless of cultural backgrounds and language barriers, at SAKIMOTO we value trust between staff and welcome those who can support each other in their journey of advancing in hospitality careers.

We offer a family-like work vibe, and flexible schedules, all while celebrating your achievements as our own.

If you have a passion for Japanese cuisine and culture and want to be part of a loving and dynamic team, apply now and grow with us!

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

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

This role:

- Part-time position: weekly vacancy ranges between 1-4 days, can be longer if able to do kitchen help. **Minimum guaranteed hours will be discussed and agreed in person after trial.**
- Flexible (**but often fairly regular**) 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 \$24.00 per hour apply.

- Contracted hourly rate starts from \$24 and will be constantly reviewed and can range to \$27 depending on skills and experience.
- 6-month minimum contract period with the first 90 days being the probation period. Changing to full-time or promoting to 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:

- **Some experience in the hospitality or service industry.**
- Flexible in working hours.
- Adequate physical fitness, able to handle reasonable physical tasks in hospitality, and **remain at a good working pace.**
- All FOH skills, including but not limited to, service, basic bar tasks, dish up(pass), 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 training, and open to various tasks and challenges.
- Solid English proficiency in both verbal and written communications.

- Able to multitask, work calmly and effectively under pressure with great resilience and patience
- Able to work in multilingual and multicultural environments
- **Pro-activism**, able to work unsupervised or alone with good pace and performance, and **able to find tasks without direction**.

Bonus Qualities:

- Any level of kitchen experience 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):

[Sakimoto.manager@gmail.com](mailto:Sakimoto.manager@gmail.com)

Contact: Seiji Shimizu

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

