

GUN AND COUNTRY CLUB ISLAMABAD
JOB DESCRIPTION OF THE VACANT POSITION

JAPANESE / THAI CHEF

KEY RESPONSIBILITIES

- Prepare authentic **Japanese and Thai cuisines**, including sushi, sashimi, ramen, tempura, pad thai, curries, soups, and stir-fry dishes etc.
- Maintain high standards of **taste, presentation, and hygiene** as per international practices.
- Create and design **new menu items** based on customer preferences and seasonal ingredients.
- Supervise kitchen staff and ensure **timely preparation** of dishes.
- Manage inventory, control food costs, and minimize wastage.
- Ensure compliance with **Halal food preparation** and **food safety standards (HACCP / FSSC)** in Pakistan.
- Train junior chefs and kitchen staff in Japanese and Thai cooking techniques.
- Work closely with management to plan **special events and themed food festivals**.

REQUIRED SKILLS & EXPERIENCE

- 5 years of progressive culinary experience, with at least 5 years as a Japanese / Thai Chef in a renowned five-star hotel, Club, or fine dining environment.
- Strong knowledge of **traditional Japanese and Thai recipes, ingredients, and techniques**.
- Understanding of **Halal food preparation standards** in Pakistan.
- Ability to work in a **fast-paced, multicultural environment**.
- Basic communication skills in **English / Urdu**; knowledge of Japanese or Thai language will be an advantage.

ADDITIONAL REQUIREMENTS

- Age limit: Up to 50 years.
- Preference for candidates with **exposure** in fine dining or 5-star restaurants, etc.

BENEFITS OFFERED

- Attractive salary package (negotiable based on experience).

GUN AND COUNTRY CLUB ISLAMABAD
JOB DESCRIPTION OF THE VACANT POSITION

LEBANESE / ARABIC CHEF

KEY RESPONSIBILITIES

- Prepare authentic **Lebanese and Arabic cuisines**, including mezze, kebabs, shawarma, grills, manakish, tabbouleh, hummus, mandi, falafel, fattoush, and traditional desserts etc.
- Maintain high standards of **taste, quality, presentation, and hygiene**.
- Develop and introduce **new menu items** while preserving authentic Middle Eastern flavors.
- Supervise and train kitchen staff to ensure consistency in food preparation.
- Manage inventory, monitor food costs, and minimize wastage.
- Ensure compliance with **Halal food preparation** and **food safety standards (HACCP / FSSC)** in Pakistan.
- Work closely with management to plan **special events and themed food festivals**.

REQUIRED SKILLS & EXPERIENCE

- 5 years of progressive culinary experience, with at least 5 years as a Lebanese / Arabic Chef in a renowned five-star hotel, Club, or fine dining environment.
- Strong knowledge of **traditional Lebanese and Arabic recipes, spices, and cooking methods**.
- Ability to manage a team in a **fast-paced and multicultural environment**.
- Good communication skills in **English / Urdu** (Arabic language knowledge is an advantage).

ADDITIONAL REQUIREMENTS

- Age limit: Up to 50 years.
- Preference for candidates with **exposure** in fine dining or 5-star restaurants, etc

BENEFITS OFFERED

- Attractive salary package (negotiable based on experience).