

## **Japanese Tonkatsu Restaurant**

**Daiki Singapore - Crafted in Osaka, Celebrated by Michelin and now in Singapore!**

### **1. Position: Management Operations Trainee**

#### **Join Our Team and Grow Your Career!**

We are a well-established Japanese Michelin Tonkatsu restaurant dedicated to serving authentic flavours and warm hospitality. We are looking for a passionate and driven **Management Operations Trainee** to be part of our growing family.

#### **What You Will Do:**

- Assist in daily restaurant operations and workflow coordination
- Support the restaurant manager in staff scheduling, inventory control, and customer service
- Learn end-to-end operations, including opening/closing procedures
- Ensure smooth service flow and uphold restaurant cleanliness and service standards
- Participate in training programs to prepare for a future supervisory/management role

#### **What We Are Looking For:**

- Strong interest in F&B management and Japanese cuisine
- Positive attitude, willingness to learn, and good teamwork spirit
- Strong communication and problem-solving skills
- Ability to work shifts, weekends, and public holidays
- No experience? Fresh graduates are welcome!

#### **What We Offer:**

- Comprehensive on-the-job training and opportunity to train at the main Osaka branch
- Career development and promotion opportunities
- Staff meals, incentives, and supportive work culture
- Competitive salary and benefits package

### **2. Position: Assistant Chef (Tonkatsu & Kitchen Operations)**

#### **Be Part of Our Culinary Team!**

We are searching for an enthusiastic and hardworking **Trainee Chef** to support our kitchen team in delivering quality Japanese dishes—especially our signature crispy, juicy tonkatsu.

#### **Key Responsibilities:**

- Assist in food preparation, cutting, marination, and frying duties
- Support the Head Chef in daily kitchen operations
- Maintain high standards of food hygiene, safety, and workstation cleanliness
- Ensure timely preparation during service hours
- Learn and uphold the restaurant's recipes and consistency standards

#### **Requirements:**

- Passion for cooking and interest in Japanese cuisine
- Basic kitchen experience preferred, but training will be provided

- Able to work in a fast-paced environment
- Responsible, diligent, and a strong team player
- Willing to work shifts, weekends, and public holidays

**What You Will Enjoy:**

- Hands-on training with experienced chefs and opportunity to train at the main Osaka branch
- Clear career progression pathway
- Staff meals, incentives, and attractive salary package
- Friendly, supportive working environment

**3. Position: Server**

**Key Responsibilities:**

- Provide exceptional customer service with a welcoming and professional attitude
- Take orders accurately and deliver food efficiently
- Share menu knowledge and make recommendations
- Maintain cleanliness and organization of the dining area
- Work closely with kitchen and other FOH staff to ensure smooth service

**Requirements:**

- Prior serving experience preferred, but not required
- A positive attitude and strong communication skills
- Ability to multitask during busy hours
- Interest in Japanese cuisine (knowledge of tonkatsu a bonus!)
- Punctual, team-oriented, and dependable

**What You Will Enjoy:**

- Clear career progression pathway
- Staff meals, incentives, and attractive salary package
- Friendly, supportive working environment

**Join Us and Grow With a Brand That Values Quality and People!**

Interested candidates, please contact us at [ 8886 0890 / [ronald@daikiglobal.com](mailto:ronald@daikiglobal.com) ].