

Job Description (JD) for Working in Japan

Job Title: SSW: Cooking staff in Hotel Restaurant

Job Type/Title	Specified Skill Worker (SSW): Cooking staff in Hotel Restaurant
Name of Hiring Companies/Organizations	<ol style="list-style-type: none">1. Patanjali Japan Foundation, aka PJF (Yoga Professionals, Project Managers, Engineers, Others) (www.patanjali.jp)2. Weneed Inc, Japan (Healthcare, Daycare, Hospitality, Agriculture, Engineers (High Skilled Professionals) (https://weneed.jp/))3. Collaborations with many Japanese companies through Weneed Inc.
Qualifications & Skills Eligibility	SSW: Hospitality staff: <ol style="list-style-type: none">1. Graduated with a Hospitality Management Degree from a reputed college or university (preferred).2. Or Diploma / Certificate holders with two years of working experience in the Hotel Industry for Customer Service and Front Desk
Japanese Language Eligibility	Minimum N4 Japanese language proficiency and willingness to learn up to N3 after selection.
Experience Required	Minimum one year (Preferred but not mandatory) Experience requirements might change depending on the hiring company.
Agniveer Eligibility	Minimum Bronze Badge should be maintained (Details in Agniveer Framework)
Job Descriptions	SSW: Cooking staff in Hotel Restaurant <ol style="list-style-type: none">1. Tasks include preparation, cooking, plating, cleanup, hand washing kitchen utensils, preparing and storing dishes, cleaning, etc.2. *After joining the company, you will gradually take on various responsibilities in the above-mentioned tasks.3. *Cleaning may include restrooms. It's outsourced when it comes to restrooms for guests, but it may be an everyday task to clean employees' restrooms, depending on the facilities.
Salary	For SSW, a minimum of 176,000 JPY per month (considering 1,000 JPY per hour, 22 days a month) as per SSW guidelines. Overtime provided.
Contract Period	<ol style="list-style-type: none">1. Minimum one year2. Extend visa renewal for one year to 5 years, depending on the company and work performance.

Additional Information

1. Hiring Process

- a) Prepare the following documents:
 - ① Resume in Japanese.
 - ② All Educational Certificates.
 - ③ Passport
 - ④ Preferred Employment Certificate of technical intern if available.
 - ⑤ Technical Intern Student Declaration Form if available.
 - ⑥ Letter of recommendation for technical interns from an educational institution or Govt.
 - ⑦ Pre-Departure training
- b) Resume screening
- c) Technical Interview
- d) Japanese language interview
- e) Interview by Employer
- f) Final interview with the date of joining discussion

2. Salary & Living expense

- a) For SSW, a minimum of 176,000 JPY per month (considering 1,000 JPY per hour, 22 days a month) as per SSW guidelines. Overtime provided.
- b) For engineers or highly skilled workers, a minimum of 200,000 JPY per month based on the experience and role.
- c) The average expense of living in Japan with a good lifestyle is 100,000 JPY per month. It can be managed within 70,000 JPY per month.
- d) Monthly savings of 76,000 JPY, i.e., approximately more than 40,000 INR per month, can be done very easily with a lavish lifestyle.
- e) Salary increases happen based on the performance of the candidate.
- f) Benefits of working in Japan
 - ① Safe and secure
 - ② Minimal crime rate
 - ③ No discrimination
 - ④ High Demand (easy visa)
 - ⑤ Higher growth in career

3. Agniveer Program

- a) Agniveer program is applicable only within Japan.
- b) The Agniveer program ensures that the candidate pursues unique Japanese professionalism. The candidate must go through the training program, which allows them to learn an industry-specific Japanese language and experience an industry-specific work culture and discipline.
- c) After the training is completed, Agniveer will be granted a badge (gold, silver, or bronze), which is required to be maintained to continue and grow in their career.
- d) The Agniveer badge ensures that the trust between the candidate and the employer is well maintained. PJF supports both candidates and employers for any mismanagement if it happens otherwise.