Job Opportunities as of March 15th, 2019
ALL CANDIDATES MUST BE FLUENT IN VERBAL & WRITTEN ENGLISH.
REFERENCE & BACKGROUND CHECKS ARE REQUIRED FOR ALL POSITIONS.

Management Positions

GUEST EXPERIENCE MANAGER
This exciting position will report to the Director of Quality Assurance and work closely with all departments in the hotel to achieve the Forbes 5 Star and increase the overall quality ratings of Hotel Nikko. This individual will review and analyze market data along with input from internal inspection programs to track trends and identify areas of improvement. Compile data from customer feedback, social media, Gitch and hotel GSS, research and suggest ways to improve ratings and overall quality. This position is a hands-on coaching and training position, be it in a classroom or front line. Ability to review data and create/deliver training in small group settings, one on one and/or individually is a must. Need to effectively communicate with managers, department heads, front line staff and EC members on a regular basis. Strong Written and Verbal skills required. Must have a working knowledge of luxury hotels, Forbes 5 Star Standards, AAA Standards and Michelin Star Ratings.

Full-Time Positions

MOONLIGHT SECURITY OFFICER
Hospitality-driven individual with a positive, professional and friendly attitude with at least one year of hotel experience. Must have ability to multitask, work both in a team & independently. Must be able to respond calmly and make rational decisions when handling conflicts. Must have the manual dexterity to operate a computer, have knowledge of Microsoft Word and be able to type documents and other necessary office equipment. Must be able to tolerate areas containing dust, loud noises, strong odors, cigarette smoke and bright lights. Must be able to maneuver throughout all areas of the property either by stairways, escalators or elevators. Must be able to lift and carry up to 50lbs. Must be available to work weekends, holidays and any assigned shift as needed – moonlight shift is from 10:30pm-6:30am and 2:30am-10:30am.

COOK II
3+ years experience in a fine dining restaurant required. Must be organized, have excellent food knowledge, and be able to demonstrate creative high quality food presentation. Must be flexible in work hours and available to work evenings (3p-11pm), weekends and holidays. Sushi experience strongly preferred.

COOK I
5+ years experience in a fine dining restaurant required. Must be organized, have excellent food knowledge, and be able to demonstrate creative high quality food presentation. Must be flexible in work hours and available to work evenings (3p-11pm) and moonlight shifts (1pm-3am), weekends and holidays. Sushi experience strongly preferred. Responsible for efficiently performing any and all hourly kitchen functions as needed and to assist kitchen management in assigned duties.

HOUSEKEEPING HOUSE PERSON
Must be available to work all shifts. This position will have a minimum of two (2) overnight shifts. Must have experience with carpet cleaning machines and floor extractors. Heavy lifting required. Will be responsible for cleaning the public area, health club, and assisting room attendants on the floors.

On-Call Positions

PM COOK III
Minimum 1-2 years experience, culinary degree preferred. Knowledge of classical, California and Japanese cuisine. Flexibility with working hours. Team player with ability to work different stations in kitchen, banquets, and Harmony. Must be available to work afternoon/evenings, weekends and holidays.

AM COOK III
Minimum 1-2 years experience, culinary degree preferred. Knowledge of classical, California and Japanese cuisine. Flexibility with working hours. Team player with ability to work different stations in kitchen, banquets, and Harmony. Must be available to work early mornings starting at 5:30am, weekends and holidays.

Applications may be completed online at: http://www.hotelnikkosf.com/employment.aspx
Internal Transfer Request Forms can be obtained in the Human Resources Office
HOTEL NIKKO IS AN EQUAL OPPORTUNITY EMPLOYER M/F/Vet/Disabled
THIS ORGANIZATION PARTICIPATES IN E-VERIFY: www.dhs.gov/e-verify