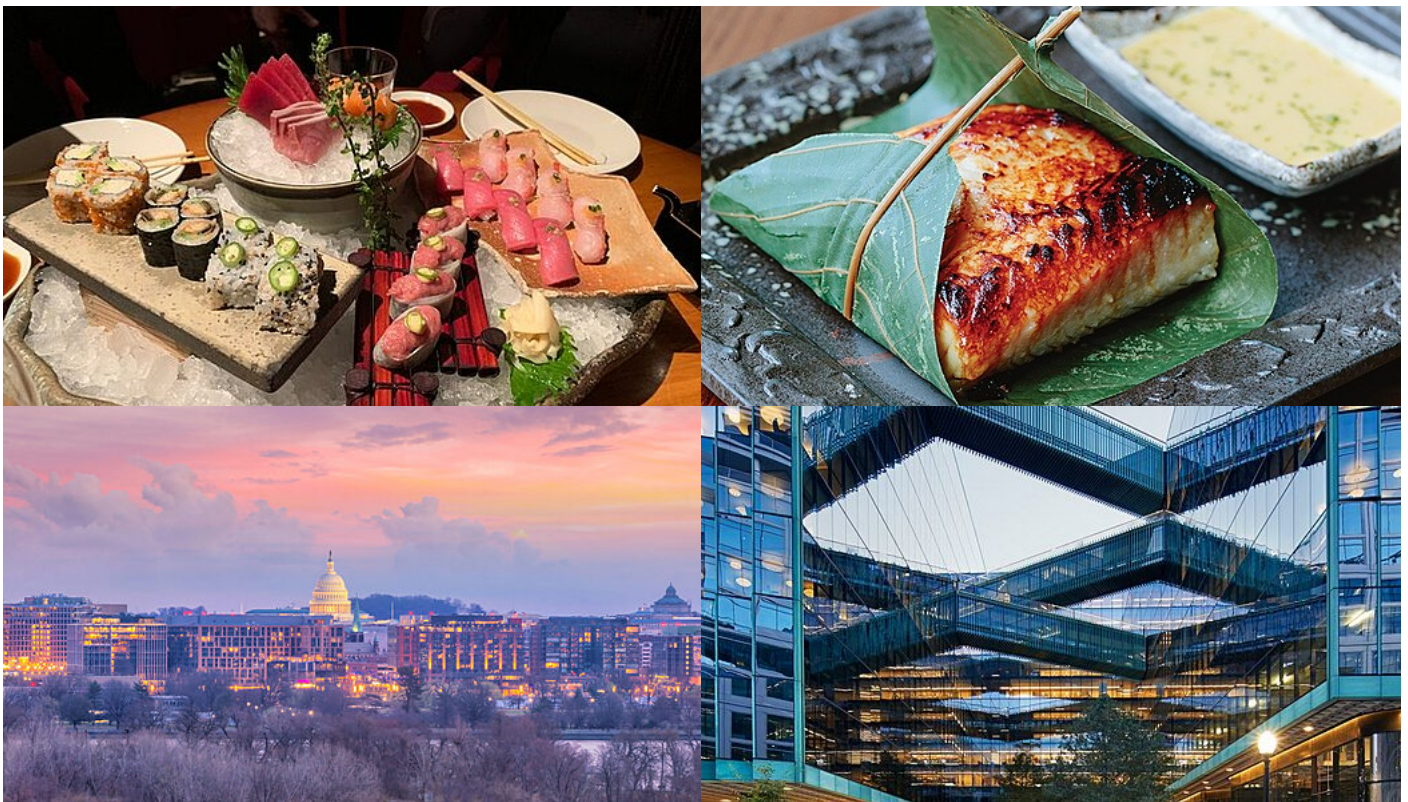


Culinary J1 Training at Akedo Midtown Center, DC, United States



Akēdo is the latest Japanese-inspired, high-energy restaurant and nightlife concept from globally renowned restaurateur, Arjun Waney O.B.E. (Zuma, Roka, Coya, La Petite Maison & The Arts Club). This superb restaurant combines a fast-casual restaurant serving **Japanese street food** during the day with a **bar and lounge** with DJs and entertainment in the evenings. The 6,000-square foot Akēdo, which means “arcade,” will be open daily for lunch and dinner and then transform into the high-end lounge several nights per week. Join their amazing teams of dedicated professionals for a career-changing opportunity!

- **Location:** Midtown Center, DC, United States
- **Duration:** 12 months
- **Start Date:** ASAP
- **Stipend:** \$18 - \$ 24 based on work experience
- **Hours:** 32 - 40
- **Requirements:** Good english level required and at least 6-12 months culinary experience in a fine dining restaurant preferred.
- **Benefits:** Complementary housing at arrival (<=4 weeks), Meals on duty, Airport pick-up, Uniform provided



Akedo, Midtown Center, DC, United States

If you wish to apply to any of our opportunities, please send your resume to candidate@placement-int.com and contact us on Skype: [Placement-International-Asia](https://www.skype.com/join/Placement-International-Asia) from Monday to Friday during our office hours, from 09:00 to 18:00 (GMT+08:00).

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