## J1 Culinary Training at Shōtō Midtown Center, DC, United States



The London restaurateur behind the Zuma chain and more than 40 other restaurants around the world is making his way into Greater Washington with a new exciting Japanese concept, **Shōtō**. This restaurant features an open kitchen within a central robata grill seating area and connected sushi counter, as well as a traditional bar. Experience **Japanese cuisine** specifically suited to **Washington D.C.** made possible by world-renowned chefs and apply today to this incredible property!

· Location: Midtown Center, DC, United States

Duration: 12 monthsStart 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), Airport pick-up



Shōtō, Midtown Center, DC, United States

If you wish to apply to any of our opportunities, please send your resume to <a href="mailto:candidate@placement-int.com">candidate@placement-int.com</a> and contact us on Skype: <a href="mailto:Placement-International-Asia">Placement-International-Asia</a> from Monday to Friday during our office hours, from 09:00 to 18:00 (GMT+08:00).

For more information, please visit our website: placement-international.com.