

A CAREER TO SAVOR



Earn as you learn and qualify for a great career
in New Zealand's premier hospitality company.





ANDREW HANSON

Executive Chef – Amano

Andrew has led the kitchen team at Amano since opening in 2016. He has over 25 years working in kitchens across New Zealand.



Your great service adventure starts here... come on in!

We are always looking to recruit talented people in our venues. People just like you who are passionate about food & beverage, love people and have a great attitude, and want to work in an industry that creates happiness for Kiwis and visitors. Welcome to your future with Savor and to a new career, world class experience and gaining a qualification at the same time. At Savor we provide a long-term solution to train and develop our people moving them through our business whilst being employed. New Zealand's hospitality industry is among one of the fastest growing and offer you some of the biggest opportunities for a great career.

At Savor you earn while you learn

At Savor you can get an exciting career with qualifications and without debt. Even better, you will be getting paid while you are learning.

Our team of industry professionals with experience from all over the world will be on hand to teach you invaluable skills and crafting your future in an exciting industry gaining you valuable insight into the hospitality industry.

An on-job route, which includes apprenticeships, will get you everything you need – valuable skills, knowledge, real experience, a career on track, and money in the bank.



A bit about Savor

At Savor we love hospitality - it's in our bones. And we know our people are what make our industry exceptional. We want working at Savor to be an incredible experience, not just for our customers but for you.

From the moment you become part of the Savor team we are invested in developing and nurturing you, making sure your work is fulfilling, that it means something to you personally, that you are proud of what you do and where you work and you feel supported and cared about.

We launched our first 2 venues simultaneously in 2011 - a bar and eatery in a former parking garage next to a modern Japanese restaurant in Auckland's Britomart Precinct.

Further Savor projects quickly followed, including flagship brasserie Ostro and Seafarer's Club - a private members concept spread over 7 floors of a redeveloped waterfront building. We now operate over 17 hospitality businesses in Auckland, each with its own unique concept and offering. We have a reputation for originality, the quality of our products and the high standards of our service - consistent across our group portfolio. In 2021 Savor acquired the Hip group restaurants Amano, The Store and Ortolana which has opened up the future further for Savor and created more exciting opportunities for our people.

We were doing things differently right off the bat.



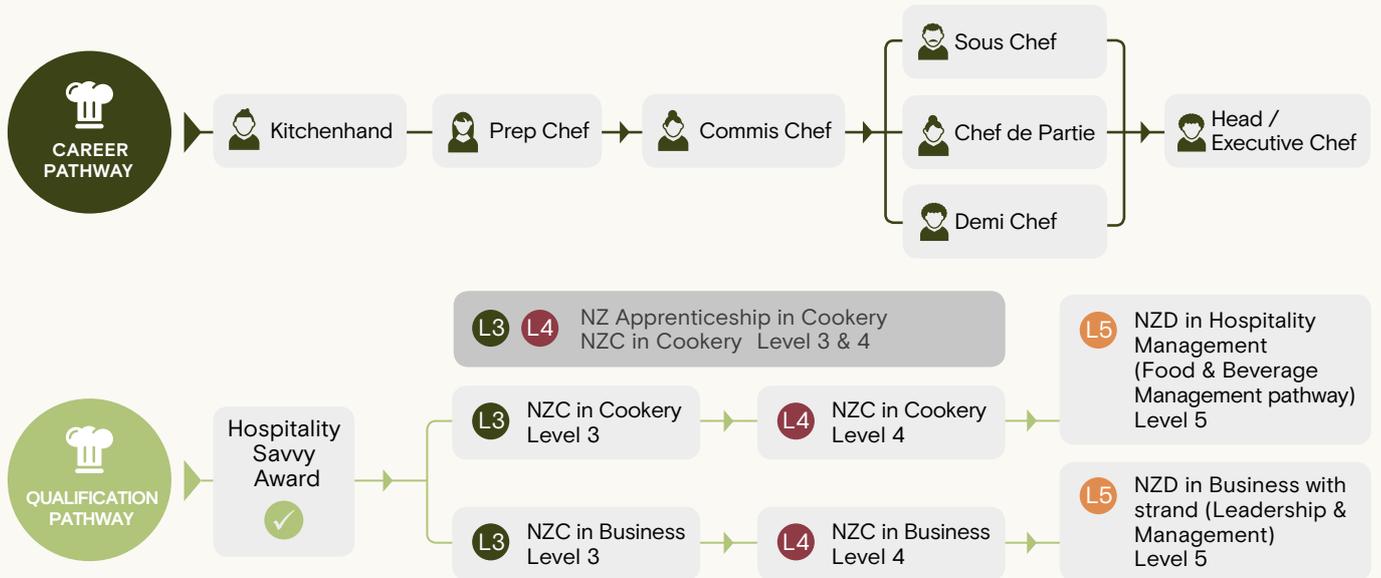
17 VENUES

408 STAFF

\$40m TURNOVER

Savor Kitchen Pathways

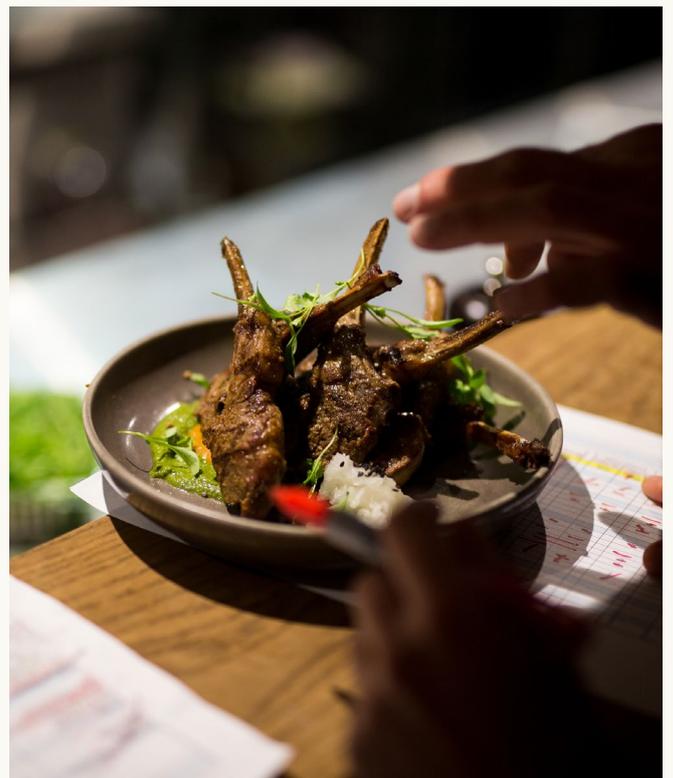
Becoming a chef is a fantastic career. If you love cooking and food why not become a professional chef. As well as job satisfaction being a chef offers great career progression. Working in a kitchen can be challenging and a highly rewarding career. There is plenty of opportunity to specialise at Savor with a variety of kitchens and cuisines to learn.



JOSH SHIELDS

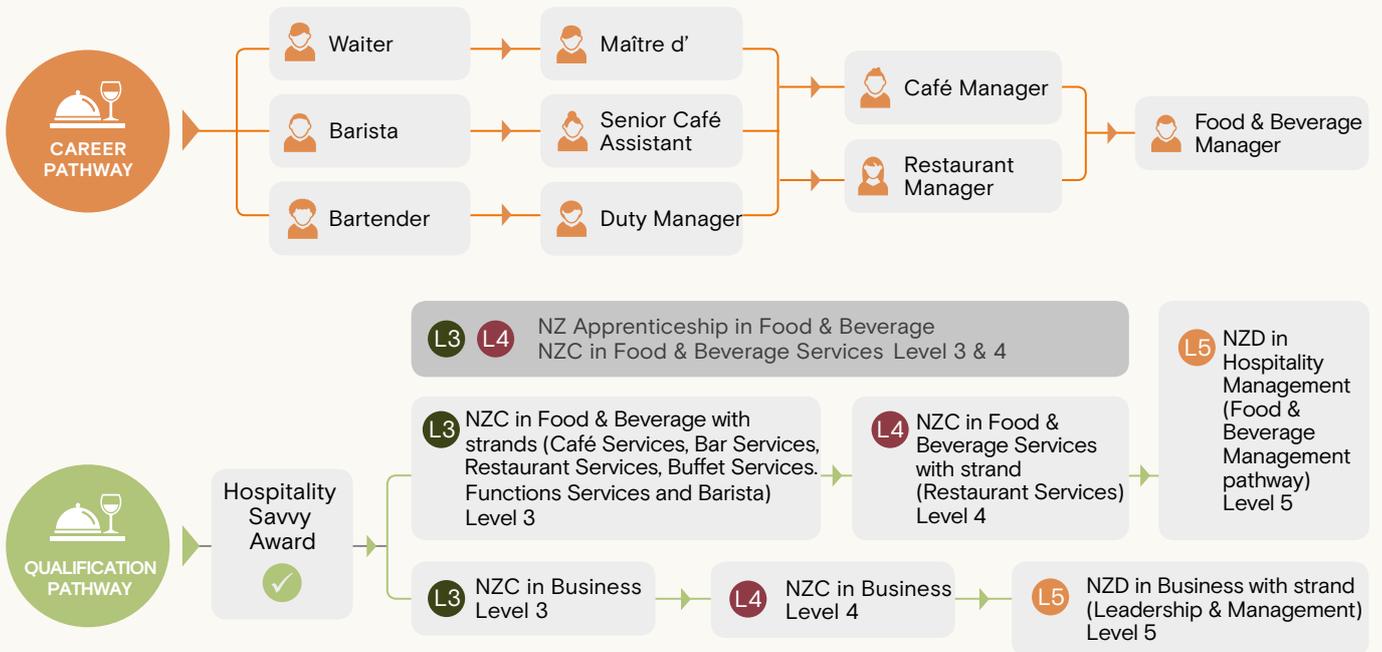
Head Chef – Ostro

Josh has led the kitchen team at Ostro since 2018 and has over 20 years experience in kitchens in Australia and New Zealand.



Savor Front of House Pathways

No two days are the same with a career in hospitality. It is about providing a fantastic customer experience. This means hospitality jobs hone a skill set that is globally recognised and applicable to any business. Savor can provide experience in everything front of house from sales to communications, management and events.



It's happening now...



JONATHAN LEFEVRE

Operations Manager — Amano

Jonathan was part of the opening team at Ortolana when it opened its doors in 2013. New to the industry from a finance background he started as a food runner and then quickly progressed to a waiter and then duty manager. Jonathan then took over the reins as Restaurant Manager in 2014. When Amano was in development he was offered the role of Venue Manager and in 2019 he took over as Operations Manager. He loves the fact that his career is dynamic, no two days are the same. He is passionate about the industry and loves being on his feet creating great experiences for his customers. Seeing growth amongst his team as he has experienced first-hand is rewarding. He enjoys being part of someone's journey.



CHRISTIAN PARLASCINO

Venue Manager — Ebisu

Christian started working as a waiter in Ebisu a week after landing in NZ in January 2015 and I was promoted and sponsored as duty manager shortly after. Part of his job was supervising the bar and looking after the beverage trainings, which he absolutely loved and it gave him the opportunity to be in close contact with many winemakers. At the end of 2017, after becoming a NZ resident he decided to take some time off the big city and relocated to Hawke's Bay to work closer to all the amazing wineries down there. He then returned to Savor to work at Azabu Ponsonby, before coming back to Ebisu as the Venue Manager.



YUKIO OZEKI

Executive Chef

Yukio has been an integral part of Savor starting at Ebisu in 2012. He is vastly experienced within the art of Japanese cuisine and has created and nurtured the talent in our Japanese kitchens. With 6 years at the helm of Ebisu, Lucien and Yukio had a vision to open up Azabu in Ponsonby in 2016, and with much anticipation it was awarded New Zealand's Best Casual Restaurant by Cuisine Magazine and continues to receive ongoing accolades as it grows from strength to strength. Yukio then opened Lucky Lucky dumplings and was the Executive Chef for the hugely popular Akai Doa pop up. Yukio is the Executive Chef of Azabu Ponsonby, Mission Bay and Ebisu Britomart. He works as a creative on Japanese pop up concepts and our fast fuel sushi brand OJI sushi.



CHARLOTTE CULLEN

Production Manager — Amano Bakery

Charlotte started her career at The Store Britomart in 2015 where the original bakery was based. She was a junior baker and learnt all about sheeting, dough and bread. In 2017 she moved over to Milse as a chef de partie to further her skills in patisserie. At Milse she upskilled in all areas sweet - tarts, gâteaux, chocolate and gelato. Charlotte then moved to Amano where she headed up the Pastry team overseeing all desserts in the restaurant and sweets in the bakery. After a year in this role she took over as the Production Manager for Amano Bakery overseeing the full operations of our award winning bakery.

World class training in world class venues



AZABU

Azabu has long been a mainstay in the Ponsonby dining scene and now a second beach side location in Mission Bay. Chef Yukio Ozeki has been serving his sublime Japanese cuisine made with the finest local ingredients for years. His menu combines Nikkei-influenced dishes and modern Japanese with an emphasis on the fun and the interesting.



AMANO

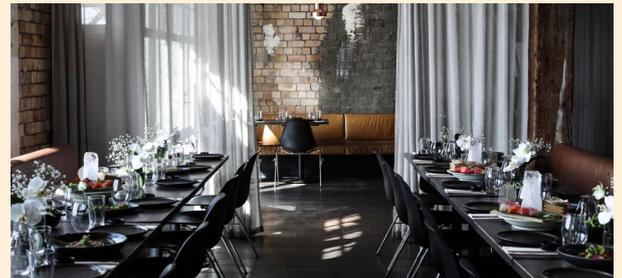
Passionate about delivering rustic, Italian-inspired fare with a focus on provenance. Our backbone is seasonal, sustainable and local produce from New Zealand growers and farmers. Simply prepared, humbly served food connected to its origin served in a relaxed space that lets you enjoy on your terms.

Amano Bakery is a bakery that uses authentic, artisanal baking techniques from Europe and showcases them using NZ grains. Each loaf is handcrafted, made fresh every day. Hence, Amano - Inspired by the Italian phrase "by hand".



OSTRO

Our quality brasserie is a spot unrivalled in the central city. Set in the waterfront Seafarers Building, with a one-off view. Ostro is renowned for its locally-sourced, seasonal dishes based around classic bistro-style comfort food, created by head chef Josh Shields. The large open restaurant is lined with comfortable booth seating, a large bar area all gazing out towards Devonport across Auckland Harbour. Ostro is a mainstay of the Auckland dining scene.



EBISU

Ebisu serves up contemporary Japanese fare in a gloriously moody space right on Auckland's waterfront in an historic building in Auckland's Britomart precinct. The menu draws together classic Japanese and European techniques - a mix of new-style sushi and sashimi as well as traditional Japanese dishes enlivened with unexpected twists.



NON SOLO PIZZA

Non Solo Pizza is an Auckland institution known for serving up some of the best authentic Italian cuisine this side of Milan. The space has been completely refurbished and boasts the best courtyard in Auckland. More than just Pizza Non Solo is bold, vibrant, modern Italian. Situated in the heart of Parnell. Three decades old and brand new.



Check out all of our
venues at savor.co.nz

Meet the Savor team dedicated to your career



ALEX SIKOSKI

Talent & Development Leader

Alex's oversees the development of our people at Savor. She is dedicated to identifying talent and ensuring we are industry leading across all of our training programs. Alex first started to work in the hospitality industry 10 years ago in Melbourne.

Alex started in the hospitality industry as a food runner and after a few years working as a waitress and Duty Manager, she enrolled in different courses to learn about wine and get a Sommelier qualification. Alex has been working for Savor for 8 years now has worked her way up from a waiter at Ostro to managing multiple venues and now at our head office within our HR team.



ROSE GRIFFITH

Venue Manager

Rose is one of our front of house assessors for service IQ and will be there to support you along your journey to become a star bartender, super salesperson or to learn the craft of becoming a leader in one of our venues. She started her career in the hospitality industry in 2009 and joined Savor in 2012 as a bartender at Ebisu. Working at Ebisu Rose developed a passion for Japanese cuisine and beverages. Rose has worked across multiple venues at Savor as a bartender, waiter, duty manager and venue manager. Her skills allow her to lead and successfully execute event extravaganzas; From large dinner events, promotional product reveals, soft opening fashion soirees to countless other events and functions.



CHRIS MANKIN

Products & Services Specialist

Chris leads all of our chefs completing cookery courses as our workplace assessor through Service IQ. He will be your side with a wealth of knowledge and experience assisting you to achieve your goals. Savvy course Chris joined the hospitality trade at the age of 16, washing dishes in a local restaurant near my home.

Chris joined the Store on Britomart as Sous Chef 6 years ago, and was given great opportunities to develop, moving up to Head Chef, then Executive Chef looking after the Store on Britomart and the catering operation. He then moved into the Product & Services specialist, with a key focus on improving the company's visibility of its cost of goods.



JOANNA COOKE

Operations Manager

Joanna joined Savor in 2017, and is responsible for all operations across the group. She is experienced, practised and passionate about every aspect of the restaurant business from people through to food, wine and customer service.

Joanna has 25 years' experience in hospitality with 12 of those years in multi-site management in New Zealand and the UK. From 2008 to 2011 Joanna was the Group Operations Manager for a high end award winning restaurant and pub group in London Cubitt House. In 2011 she moved back to Auckland to run The Foodstore - FoodTV's flagship restaurant and then in 2015 joined Hip Group as the Operations Manager for Ortolana, The Store and Milse.



SAVOR