



CHEF DEPARTIE; SAUCIER VACANCY – LAKE BOGORIA SPA RESORT

Our client Lake Bogoria Spa resort is the only resort in Kenya with a naturally heated pool. Located less than 10 minutes drive from Lake Bogoria National Reserve, it is more than just a getaway from the noisy crowd of the city. The Hotel is seeking to hire a high caliber individual in the position of **Chef Departie, Saucier**.

Reports to	Executive Chef/Sous Chef
Department	Food production
Salary Range	KES 25,000 – 30,000
JOB PURPOSE	
The Chef Departie, Saucier will be responsible for preparing sauces, developing recipes, and assisting the Executive Chef in running the kitchen. They will be responsible for maintaining food quality, assisting with menu planning, and upholding food safety standards.	
DUTIES & RESPONSIBILITIES OF THE JOBS	
<ul style="list-style-type: none">• Ensures that preparation & presentation of food are of the highest quality at all times.• Have excellent knowledge of menu creation, while maintaining quality food product & controlling costs.• Creates a variety of sauces, soups, stocks gravies for all meat types.• Conducts proper misen-en place within the section prior to service time.• Prepares and cook all types of meat dishes by grilling, boiling, roasting, poaching or any other methods as per the standards & specifications.• Garnish & present the meals according to specific house recipes.• Ensure cleanliness of all areas, keeping storage areas clean & tidy and in strict compliance with hygiene regulations.• Monitor periodically expiry date & proper storage of food items in the section.• Maintain high standards of personal appearance & grooming.• Works in compliance with the company standard operations procedures.• In a position to differentiate between herbs & spices & their usage.• Train the commis and the trainees in the section.• Responsible of acquiring and monitoring the stocks level in the section with help of Executive Chef.• Ensures that food is properly labelled & stored properly.• Perform any other duties assigned by the Executive Chef.	
KEY PERFORMANCE MEASURES	
<ul style="list-style-type: none">• Compliance and cost management• Operational efficiency• Pastry quality• Leadership and proactiveness• High standard of food safety and kitchen cleanliness	
QUALIFICATIONS AND BASIC REQUIREMENTS	
<ul style="list-style-type: none">• Diploma / certificate in Food Production issued preferably by a professional culinary college/University.• Minimum 4-5 years' experience in the same position in 4- or 5-star operations.• Good knowledge of procedures and regulations related to food safety.• Physical agility & ability to move quickly in a confined space.• Ability to work flexible hours and to tight deadlines.• Good interpersonal skills with excellent communication skills.• Have excellent leadership qualities.	



- Previous knowledge of various cooking methods (sauté, grilling baking etc).
- Must comply with all sanitation procedures.

Required Knowledge, Skills and Abilities

- Food cost analysis.
- Creativity & innovative.
- Good communication skills.
- Health & safety in food hygiene.
- Result oriented & excellent leadership.
- Ability to create menus that are innovative & profitable.

Application process

If you believe that you are the right candidate, please email your application and CV to recruitment@kkcoeastfrica.com on or before **Sunday 10th December 2023**