



CHEF DEPARTIE; PASTRY 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 10minutes 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, Pastry**.

Reports to	Executive Chef/Sous Chef
Department	Food production
Salary Range	KES 25,000 – 30,000
JOB PURPOSE	
The Chef Departie - Pastry will be responsible for preparing the highest quality pastry products and monitoring their preparation from conception to presentation. The Chef Departie - Pastry will work collaboratively with the Executive Chef and kitchen staff to ensure that all food items are produced to the highest quality for all outlets within the resort.	
DUTIES & RESPONSIBILITIES OF THE JOBS	
<ul style="list-style-type: none"> • Manages all day-to-day operations of the pastry and bakery section of the kitchen. • Preparing, cooking and presenting high quality dishes within the specially section • Prepare a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes. • Able to produce all baked goods including but not limited to artisan breads and rolls, muffins, laminated Danish, laminated croissants and doughnuts etc. • Able to develop, designs, or creates new ideas and items for Pastry Kitchen. • Create new and exciting desserts to renew hotels menus and engage the interest of customers • Ensure excellent quality throughout the dessert offerings. • Follows proper handling and right temperature of all food products. • Decorate pastries and desserts using different types of icings, toppings etc. and ensure the food presentation will be beautiful and exciting. • Coordinates activities of cooks and workers engaged in food preparation. • Supervise and coordinate all pastry and dessert preparation and presentation. • Checks the quality of raw and cooked food products to ensure that standards are met. • Assists in determining how food should be presented and creates decorative food displays. • Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget. • Report all equipment problems and maintenance issues, known safety hazards, or unsafe practices and procedures to supervisor immediately. • Maintains cleanliness and organization in all work areas. • Ensure compliance with food hygiene and Health and Safety standards. • Guide and motivate pastry assistants and bakers to work more efficiently. • Maintain a lean and orderly cooking station and adhere to health and safety standards. • Ensuring Culinary Standards and Responsibilities are Met for Pastry Team. 	
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

- 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.
- Health & safety in food hygiene.
- Results oriented & excellent leadership.
- Effective team player.
- Resilience.

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**