



CHEF DEPARTIE; ENTREMENTIER 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, Entrementier**.

Reports to	Executive Chef/Sous Chef
Department	Food production
Salary Range	KES 25,000 – 30,000
JOB PURPOSE	
The Chef Departie, Entrementier will be responsible for preparing sauces and soups in addition to their other culinary duties. This person will work closely with other chefs to ensure excellent meal presentation and customer satisfaction.	
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. • Preparation of basis vegetables stocks to enhance soup preparation. • Conducts proper misen en place within the section prior to service time. • Preparations of all types of soups. • Garnish & present the meals according to specific house recipes. • Train all food employees - about the corporate hygienic procedures related to food storage, handling and preparation, about the cleaning procedures of equipment and utensils and emphasize the importance of hygienic and cleaning procedure. • Ensures that the food is Covered, dated and properly store all leftover products that are re-usable. • Apply and follow the Standard Operating Procedures (receiving control procedure, food storage, thawing, handling, cooking, cooling, handling, serving procedure) required by company Food Safety Manual at all times. • 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. • Responsible of acquiring and monitoring the stocks level in the section with help of executive chef. • 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	



- 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.
- 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**