Wednesday, 27th April 2022

SOUS CHEF

The Organization:
Ol Pejeta Conservancy (“Ol Pejeta”) is the largest black rhino sanctuary in East and Central Africa, and home to the world's last two northern white rhinos. It is the only place in Kenya to see chimpanzees, in a sanctuary established to rehabilitate animals rescued from the black market. It has some of the highest predator densities in Kenya, and still manages a very successful livestock programme. Ol Pejeta also seeks to support the people living around its borders, to ensure wildlife conservation translates to better education, healthcare and infrastructure for the next generation of wildlife guardians.

We are seeking a high calibre, self-motivated and dedicated applicant to fill the position of SOUS CHEF.

Role summary

- **Position:** Sous Chef
- **Type:** Permanent & pensionable
- **Reports to:** Tourism Services Coordinator
- **Period:** Permanent
- **Location:** Nanyuki, Kenya.
- **Closing Date:** Tuesday, 10th May 2022

The position’s key objective is to oversee kitchen staff and ensure cooking and delivery of agreed menus as per the required standards. Duties will include supervising and training kitchen staff, expediting orders to maintain a steady flow of dishes, creating dishes to add to the menu and assisting the F&B controller in costing the menu.

The role holder will be responsible for:
- Developing unique cuisine and appropriate menus
- Use of the F&B control tools and procedures
- Collaborating with the F&B Controller in setting up prices
- Staying current on developing trends in the restaurant industry
- Maintaining the kitchen and surrounding areas in conditions that meet the company standards and health code regulations
- Monitoring inventory and purchasing supplies and food within the purchasing & supplies system.
- Training, supervising and maintain a sufficiently motivated team at Moranis
- Maintaining food cost as expected
- Assisting and directing kitchen staff in meal preparation, creation, plating and delivery
- Identifying and introducing new culinary techniques
- Actively seeking feedback from the guests
- Preparing meals and completing mis en place support as needed
- Ensuring proper use of official uniform including apron, shoes and hat are worn whilst at work.
- Cook menu items in cooperation with the rest of the kitchen staff
- Ensuring kitchen is clean and take care of leftover food
- Ensuring that food comes out simultaneously, in high quality and in a timely fashion
- Ensuring implementation of appropriate kitchen waste management, wash and tidy up after preparation
- Complying with statutory nutrition and sanitation regulations, and safety standards
- Maintaining a positive and professional approach with coworkers and customers
- Preparing necessary data for applicable parts of the budget, taking corrective action as necessary to help assure that financial goals are met
- Supporting safe work habits and a safe working environment at all times
- Performing any other duties that may be responsibly requested by the management
**Person specifications**

Education, language & qualifications
- Minimum Diploma in Food Production or any other relevant course. A degree will be an added advantage.
- Experience: Minimum of 5 years of relevant experience in the kitchen
- Excellent verbal and written communication with fluency in English, and verbal Swahili.
- Willingness to live on Ol Pejeta.

**APPLICATION PROCESS**

Applications, consisting of covering letter explaining why you feel you should be considered for this post, a full CV and contact details for three referees should be sent to jobs@olpejetaconservancy.org. Please note, only applications that total no more than five pages in length for the CV and cover letter together will be considered.

The closing date for applications is **Tuesday, 10th May 2022**.

Regrettably, due to limited resources and the high number of applications we receive, we are only able to contact short-listed candidates. If you do not hear from us within four weeks of the closing date, please assume that you have not been successful on this occasion.

**THE OL PEJETA CONSERVANCY WELCOMES APPLICATIONS FROM ALL SECTIONS OF THE COMMUNITY & PROMOTES DIVERSITY.**