



---

**Job Title:** Head Chef

**Reports to:** G. Manger

---

### **Job Description:**

Jadelica Hotel Kanduyi seeks to employ a creative, versatile and talented individual to occupy the Head chef role. The success or failure of a hotel's restaurant largely depends on the quality of food being served. We expect the following of the head chef:

As the head chef:

- Overall responsibility of the Kitchen's day to day.
- Creating new dishes and Menus
- Monitoring and controlling stock levels
- Implementation of health and safety procedures in the kitchen
- Estimating costs and ensuring purchases come within budget
- Managing the kitchen's accounts and creating a work roaster.
- Ensuring correct stock rotation procedures are followed.

The following Skills are required to excel in this role:

- Possess leadership skills
- Approachable
- Excellent communication and Interpersonal skills
- Ability to motivate and inspire his team
- Always striving to Improve
- Operational Knowledge
- Can work under pressure

Requirements:

- Proven experience as a head chef
- Exceptional proven ability of kitchen management.
- Abreast with current trends and optimized kitchen processes
- Proficient with restaurant management software and point of sale system.
- Must have credentials in health and safety training.
- A degree in culinary science or related course.

Think you have what it takes? Share your CV and cover letter to [careers@jadelicahotels.co.ke](mailto:careers@jadelicahotels.co.ke) on or before 25th May, 2023