



HEAD CHEF JOB PROFILE

Organization

Wildlife Tourism College of Maasai Mara

Location City Country

Masai Mara, Narok County -Kenya

Start date

1st November 2022

About the organization

The Wildlife Tourism College of Maasai Mara is a product of restructuring of the Koiyaki Guiding School (KGS). Since inception in 2005, KGS has been providing training in Tour Guiding and acted as a hub for community engagement and empowerment. From inception to-date, KGS has trained and successfully graduated 377 guides who have proceeded to earn a livelihood from the Wildlife Tourism Industry in the Mara and other regions of Kenya.

About the Role

The Head Chef will direct and participate in preparation, seasoning and cooking of salads, soups, fish, meats, vegetables, desserts or other foods as per menu. In addition, the Head Chef is responsible for ensuring that Hygiene standards in all kitchen areas are met at all times as determined by WTC Standards Operating Procedures, Policies Governmental & Trade regulations in order to exceed guest expectations, ensure safety of the staff, students, guest & property.

Central to the Head Chef's role are the following key result areas:

(i) Technical:

- Maintains complete knowledge of correct maintenance and use of equipment with the food and beverage production department.
- Maintains complete knowledge of and comply with all departmental policies/service procedure /standards.
- Plan and price menu items, order supplies and keep records and accounts

(ii) People Management:

- Creates a positive and highly motivated working environment that promotes and develops teamwork.
- Instructs cooks and other workers in the preparation, cooking, garnishing and presentation of food service; food appearance; and cleanliness and sanitation of production and service areas, equipment, and employee appearance.
- Coordinate all training activities for kitchen, bakery, butcher shop and other production and service employees, including the identification and analysis of training needs and the design and implementation of programs to address these deficiencies.



(iii) Occupational Health, Safety, Hygiene:

- Ensures the highest level of safety and security by facilitating effective training programmes that delivers a high degree of awareness amongst staff, guests and students.
- Ensures that the department key control procedures are strictly adhered to
- Ensure that HACCP and OSHA ACT 2007 policies are fully implemented in the kitchen and strictly observed.

(iv) Budget & Costing :

- Estimate the amount and cost of required supplies, such as food and ingredient.
- Provide the management with monthly reports on various costings e.g. food cost
- Ensures consistent and accurate inventories as per standard operating procedure.

(v) Sustainability Compliance:

- Ensures that the environmental initiatives are adhered to in the department and participates in community activities and programs.
- Ensures departmental operations conforms to the NEMA Standards and other sustainability initiatives run by the College.

Required Academic Qualifications, Skills, Experience and Attributes

- Degree or Diploma in Culinary Arts or related Field
- 5+ years' Experience serving in same role.
- Certificate in First Aid
- HAPP Certification.
- Able to work flexible hours

How to Apply:

- Applications must include a motivation letter highlighting why the applicant would like to join WTC and attaching a curriculum with; a telephone number and at least three professional references with their contacts.
- Applications should be sent to koiyakiguiding@gmail.com and must clearly state HEAD CHEF as the email subject. The closing date for this application is 15th October 2022 at 1730hrs.

Please Note:

- Shortlisting will be on a rolling basis and only those shortlisted will be contacted for the interview,