



CAREER OPPORTUNITY

KCA University is a dynamic private business and technology University committed to quality service and ethical practices. KCA University seeks to recruit candidates to fill the following position at KCA University Professional and Technical Training Institute

HEAD CHEF - TRAINING CAFETERIA (1 POSITION)

JOB OBJECTIVE

The chef in the student training cafeteria shall be responsible for mentoring and developing culinary talent among trainee students. The primary role will be providing hands-on training, guidance, and support to trainee chefs and cooks, helping them refine their culinary skills and reach their full potential.

DUTIES AND RESPONSIBILITIES:

- **Culinary Training:** Provide instruction on basic cooking techniques, knife skills, food safety practices, and kitchen etiquette.
- **Skill Development:** Mentor and coach cafeteria trainees, providing ongoing support and feedback to trainers to ensure quality and consistency
- **Recipe Demonstration:** Lead demonstrations and practical cooking sessions to teach trainees how to prepare various dishes
- **Menu Execution:** Assist in the creation of student cafeteria menus that are appealing, nutritious, and meet budgetary requirements.
- **Kitchen Management:** Monitor trainee performance and adherence to food safety protocols to maintain a safe and hygienic workspace.
- **Prudent management:** ensure proper use and maintenance of kitchen equipment as well as portion control
- **Team leadership:** Supervise kitchen staff, including cooks, prep cooks, and kitchen assistants, providing guidance, training, and feedback as needed
- **Professional Development:** Stay up-to-date on current culinary trends and best practices for University cafeteria meals
- **Safety standards and compliance:** Maintain a clean and organized workspace under health and safety regulations.

- Customer service: Enforce excellence in service delivery, offer high-quality food and create feedback mechanism for the patrons

QUALIFICATIONS AND EXPERIENCE

- Diploma in food and beverage production or its equivalent
- Minimum 3 years of experience working as a chef in a professional kitchen
- Prior experience training and mentoring culinary staff (preferred)
- Ability to work in a fast-food cafeteria
- Valid food handlers certificate

OTHER SKILLS AND COMPETENCIES

- Strong verbal and written communication skills
- Passion for excellence and commitment to best practices.
- Excellent culinary presentation skills
- Creativity and capacity to nurture innovation.
- Time management skills and attention to detail.
- Obsession with a healthy diet and culinary curation

How to Apply

Interested candidates who meet the above requirements should submit an application letter indicating current and desired salary, a detailed CV including three referees, academic & professional certificates and a clear copy of your Kenya National ID and KRA PIN certificate via the linked form <https://forms.gle/QERDKZzSLqjgPNhcA> by **23rd July 2024**.

Only shortlisted candidates will be contacted

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