



## **CAREER OPPORTUNITY**

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

### **COOK - TRAINING CAFETERIA (1 POSITION)**

#### **JOB OBJECTIVE**

The cook in the student training cafeteria shall be responsible for food preparation, cooking, and assembly of menu items according to established recipes and guidelines. The job holder shall be a master trainer to apprentice cooks, supervise kitchen operations, and in conjunction with the trainers facilitate experiential learning.

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#### **DUTIES AND RESPONSIBILITIES:**

- **Food Preparation:** assembling ingredients for recipes according to the menus. Follow standardized recipes and portion control guidelines to ensure consistency in flavour and presentation.
- **Cooking:** prepare a variety of menu items using cooking techniques such as grilling, blanching, sautéing, baking, frying, and boiling observing all standards to achieve optimal results.
- **Menu Execution:** Work collaboratively with the head chef to ensure the timely and accurate execution of menu items during meal service periods.
- **Mentorship:** Lead demonstrations and practical cooking sessions to teach trainees how to prepare a variety of dishes
- **Food Safety:** Follow proper procedures for storing, handling, and labelling food products, as well as cleaning and sanitizing kitchen equipment and workstations.
- **Quality Control:** Conduct quality checks on prepared food items to verify freshness, taste, and appearance.
- **Cleaning and Maintenance:** supervise support staff in cleaning tasks and kitchen maintenance duties, including washing dishes, sanitizing surfaces, and disposing of kitchen waste.

- Continuous Improvement: Seek opportunities to enhance menu offerings, streamline kitchen operations, and improve overall efficiency
- Customer Service: Provide excellent customer service by delivering well-prepared meals with a positive attitude and attention to detail.

## **QUALIFICATIONS AND EXPERIENCE**

- Certificate in food and beverage production or its equivalent
- Minimum 2 years of experience working as a cook in a commercial kitchen
- Prior experience in the preparation of executive cuisines
- Knowledge in preparation of multicultural meals
- 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 passion for the art of food
- Time management skills and attention to detail

## **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/RfQVjvhny6mWR5cr5> **23<sup>rd</sup> July 2024.**

Only shortlisted candidates will be contacted

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