

Executive Chef

[Apply Now](#)

Company: FAIRMONT

Location: Nanyuki

Category: other-general

Job Description

Fairmont Mount Kenya Safari Club has been awarded Africa's leading hotel in 2022 and 2023 by the World Travel Awards.

As Executive Chef, you will establish and execute the strategic operations of the culinary section for the Fairmont Mount Kenya Safari Club in Kenya, enhancing the local authenticity and locally sourced products to deliver a unique guests experience through a culinary journey.

In this role you will work closely with the Director of Operations to ensure that the each of the culinary vision for the property is achieved. You will provide sound leadership and training that will enable the culinary team of professionals to produce quality products and memorable experiences while ensuring sustainability is achieved.

As hands on Executive Chef, you will be working alongside and with your team to empower and transmit your "know-how" through up to trends and classical cuisine.

Culinary Daily Operations

Oversee culinary operations in all restaurant's Kitchens, including Pastry, Main Kitchen, and Banquets, outside catering as well as Stewarding operations.

Focus on constantly improving the training manuals and SOPs. enforce operational standards that are reviewed periodically for improvement.

Buffet & A La Carte expert due to various theme outlets and operation's requirements

Modern approach, enhancing product's benefits and transformation according to the nature of the property

Familiar with "Farm to Table" concepts

Participate actively in quality initiatives such as the daily Chef Briefings and monthly team meetings in order to improve culinary operations, meet targets and keep communication flowing.

Assist in inventory taking and ensure sections have all they need for sound operations.

Ensure to keep updated of hotel's occupancy, events, forecasts and achievements and communicate the same to the teams.

Prepare menus in accordance to the various seasons and events, closely liaise with the Food and Beverage Manager for seamless executions.

Work on new concepts to expand the offer and the quality of the guest food experience

Work together with Pastry Chef on modernization of the pastry offerings – latest trends

Financials, Budget and Costing

Ensure that recipes and costings are established and updated Work on the budget together with FB manager when requested

Control and monitor optimum food costs to yield maximum amount of outlet profit and maximum guest satisfaction.

Maintain food cost by ensuring that proper preparation, inventory, requisition, food pars and control systems are in place in all food operations areas.

Achieve departmental budget goals by maintaining efficient cost expenditure.

Accurately forecast business demands on a weekly basis to ensure efficient staffing & food production.

Responsible for the sections CAPEX and OPEX

Hygiene and Safety

Maintain all HACCP aspects within the hotel operation, work closely with the hygiene manager to ensure all areas are as per standard

Ensure all tools and equipment's are up to working standards for the hotel

Enforce sanitation by checking to pass audit score target

Be aware of the dangers of contaminated food and ensure ingredients in the refrigerators are checked and replaced appropriately.

Leading Others

Responsible to maintain the overall welfare and engagement of the culinary team by providing them with the training and resources to take care of our guests

Lead the Culinary Performance Reviews, ensuring appraisals and feedback sessions are held in a professional and timely manner.

Establish training schedules, provide teaching moments for the team

Work closely with culinary leaders and supervisors to coach and counsel the team so as to ensure performance and discipline management remains objective, consistent, fair and progressive.

Qualifications

Minimum 5 years' experience as an Executive Chef in a 5 star luxury/premium property.

African property experience.

Excellent planning and organizational skills.

A creative approach to the production of high quality food.

Excellent leadership & training skills.

A business focused approach to managing a hotel kitchen.

Ability to build relationships, internal and external, to the hotel and the Company.

Builds guest loyalty and to develop to a professional relationship with regular guests and patrons.

Continually improves product and obtain feedback from guest and patrons.

Handles customer comments and complaints and take swift corrective action after consultation with the department head concerned.

Performs any other reasonable duties as required by the DOO from time to time.

Follows sustainable procedures and practices that support 'Planet 21' initiatives (Accor's Corporate Social Responsibility program).

Additional Information

Employee benefit card offering discounted rates in Accor worldwide

Learning programs through our Academies

Opportunity to develop your talent and grow within your property and across the world!

Ability to make a difference through our Corporate Social Responsibility activities, like Planet 21

Be part of creating the historic story of rehabilitating and releasing the **Mountain Bongo** that was heading toward extinction.

Working with a hotel rich in history and known for exemplary services while growing your career

Work and learn in a remote luxury property

[Apply Now](#)

Cross References and Citations:

1. Executive Chef [Erpjobs Jobs Nanyuki Erpjobs ↗](#)
2. Executive Chef [Montrealjobs Jobs Nanyuki Montrealjobs ↗](#)
3. Executive Chef [Beijingjobs Jobs Nanyuki Beijingjobs ↗](#)
4. Executive Chef [Netherlandsjobs Jobs Nanyuki Netherlandsjobs ↗](#)
5. Executive Chef [Cv-resume-builder Jobs Nanyuki Cv-resume-builder ↗](#)
6. Executive Chef [Civiljobs Jobs Nanyuki Civiljobs ↗](#)
7. Executive Chef [Egyptjobs Jobs Nanyuki Egyptjobs ↗](#)
8. Executive Chef [Teacherjobsnearme Jobs Nanyuki Teacherjobsnearme ↗](#)
9. Executive Chef [Tourismjobs Jobs Nanyuki Tourismjobs ↗](#)
10. Executive Chef [Madridjobs Jobs Nanyuki Madridjobs ↗](#)
11. Executive Chef [Jobsinindia Jobs Nanyuki Jobsinindia ↗](#)
12. Executive Chef [Vancouverjobs Jobs Nanyuki Vancouverjobs ↗](#)
13. Executive Chef [Startupjobsnearme Jobs Nanyuki Startupjobsnearme ↗](#)
14. Executive Chef [Politicaljobs Jobs Nanyuki Politicaljobs ↗](#)
15. Executive Chef [Muscatjobs Jobs Nanyuki Muscatjobs ↗](#)
16. Executive Chef [Wowjobs Jobs Nanyuki Wowjobs ↗](#)
17. Executive Chef [Dallasjobs Jobs Nanyuki Dallasjobs ↗](#)
18. Executive Chef [Architecturejobs Jobs Nanyuki Architecturejobs ↗](#)
19. Executive chef [Jobs Nanyuki ↗](#)
20. AMP Version of Executive chef [↗](#)
21. Executive chef [Nanyuki Jobs ↗](#)
22. Executive chef [Jobs Nanyuki ↗](#)
23. Executive chef [Job Search ↗](#)
24. Executive chef [Search ↗](#)
25. Executive chef [Find Jobs ↗](#)

