

Junior Sous Chef

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Company: FAIRMONT

Location: Nanyuki

Category: other-general

Job Description

We are looking to grow our team and engage a highly motivated and passionate Junior Sous Chef who will work closely with the team to drive and deliver on the Fairmont promise, turning moments into memories.

Key Areas of Responsibilities

Kitchen Operations

Assign in detail, specific duties to all employees under your supervision and instruct them in their work, in order to manage the daily kitchen operation, quality control and food hygiene.

Ensuring creative menu planning, all recipes and product yields are accurately costed, reviewed regularly, as well as MEP is done according to recipes, portion control and waste minimization.

Ensure that food stock levels within the culinary department areas are of sufficient quantity and quality in relevance to the hotel occupancy and forecasts.

To work in close conjunction with the Food and Beverage manager and respective and teams, to create a yearly marketing plan for the outlet.

Check the taste, temperature and visual appeal of food items prepared to ensure that the quality and portion are consistent and as per specifications set out.

Leading by example on all hygiene requirements (safe personal hygiene and sanitary food-handling practices, labelling and FIFO/FEFO practices)

Ensure that all safety, health, security and loss control policies and procedures and government legislation are adhered to

Practice strict control of food portioning and wastage, ensuring gross food profitability

Guest and Service Delivery

Interacts with guests to obtain feedback on product quality and service levels

Responds to and handles guest problems and complaints and reports always to senior

Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating.

Leading others

Work closely with leaders to understand all financial budgets and goals and deliverables

Manage and provide leadership to all subordinate such as Chef De Partie, Commis as well as stewarding and ensure adherence to all company and hotel policies and procedures at all times.

Project a positive and motivated attitude amongst all colleagues and conduct regular team meetings where active attendance is key.

Ensure positive and constructive feedback on work performance is given to encourage a positive and eager environment.

Learn to coach and counsel employees in a timely manner, in accordance with company policies,

Ensure that weekly work schedules are administered in anticipation of business levels, operating budgets and service standards, furthermore that public holiday and annual leave planners are very proactive and regularly reviewed in order to avoid extensive accrual and all are file correctly as per standards set by hotel and local authorities.

Follow guidelines provided in colleague handbook.

Set example to others on personal hygiene and cleanliness on and off duty.

Perform other reasonable duties as assigned

Interface the needs/requirements of other departments with the kitchen: chef's office, engineering, food and beverage, security, finance, talent and culture, stewarding and food safety hygiene.

Qualifications

College Diploma or Degree in Culinary Arts preferred

Minimum of four (4) years relevant experience in similar culinary management position, preferably in similar operations style and luxury property

Strong working knowledge with computer, MS office, Opera, MC

Good reading, writing and oral proficiency in English language

Passionate, energetic and self-motivated individual who can deliver exceptional performance.

Excellent culinary and organizational skills.

A team player with communication and interpersonal skills.

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 rare 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 luxury property

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