

CHEF

Role Summary

Ensure provision of pleasant, quality and cost-effective meals.

Duties and responsibilities

- Plan, prepare and serve meals in accordance with patient medical conditions while meeting their nutritional needs
- Consult with the Nutritionist and Nursing Manager regarding menus, food needs and acceptable alternatives
- Plans and caters food services for Staff, board and executive meetings and any other agency functions or special events.
- To order for all food and kitchen supplies within budget guidelines, in right quantities and quality.
- Maintain food and kitchen supplies through receiving and proper storage in hygienic conditions
- To collect plates, cups, spoons, thermos after 30 minutes of food service and ensure the equipment is soaked in hot water jik (disinfectant for utensils) for 15 minutes before washing.
- Ensure proper stock inventory of all utilities and supplies
- Maintain hygiene standards as per hospital standards and the Food Premises Act
- Excellent interpersonal and communication skills
- Be well conversant with various menus for different health conditions

Qualification

- Diploma/ Degree in Food Production and Hospitality Management with a major in food production
- 3 years' experience as a chef
- Ability to work with minimum supervision
- Good interpersonal and communication skills
- Be computer literate
- Certificate of good conduct

How to Apply

- Interested candidates are requested to fill and submit the online application form on; www.stbridgethospital.co.ke/careers



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Saint Bridget Hospital

- Ensure to upload all your certificates and CV.
- We as an institution are conducting the interviews as we receive the applications and have not engaged the services of any recruitment agency.
- We do not charge fees at any stage of our recruitment process.
- Only shortlisted candidates will be contacted