

## **KITCHEN STEWARD**

### **Role Summary**

Safely assist in the kitchen and serving patients.

### **Duties & Responsibilities**

- Maintain the kitchen and surrounding areas in a clean and sanitary manner.
- Follow cleaning schedules of the kitchen and all equipment.
- Adhere to health and hygiene regulations to ensure efficient infection prevention control
- Assist the chef in all kitchen duties
- Assist in timely service of meals and beverages to patients and staff members
- Ensure floors are always dry and clean
- Wash, wipe, sort, stack and store all kitchen utensils and equipment
- Report and document kitchen inventory.

### **Qualifications and Competences**

- Certificate in food production
- Has to have a health certificate
- Ability to work under pressure
- Ability to work as part of a team
- Ability to focus on the patients' needs
- Valid food handling certificate
- 2 years' experience preferably in a hospital setup
- 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](http://www.stbridgethospital.co.ke/careers)
- Ensure to upload all your certificates and CV.



0729111103, 0785155550



P.O Box 7-00900 Kiambu



[info@stbridgethospital.co.ke](mailto:info@stbridgethospital.co.ke)



Saint Bridget Hospital

- 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.