

## **JOB VACANCY –SOUS CHEF**

- Company: Safari Valley Eco Resort
- Business Unit : Resort
- Town/City : Adukrom, Okere District
- Contract type: Fixed Term
- Job type: Full Time
- Function: Butler Service
- Reference No.: BUT-001-24
- Remote Eligible: Onsite
- Date of publication: 2024.08.16

### **ABOUT SAFARI VALLEY ECO RESORT:**

Safari Valley Eco Resort is the first luxury eco-park resort in Ghana located on a 250 acre land in the heart of the lush, tropical valley of the Okere district in the Eastern region of Ghana, surrounded by incredible natural beauty of exotic wildlife, exquisite flora and fauna, and an unspoiled beauty of nature. Safari Valley Eco Resort is an affirmative action, equal opportunity employer, employing over 700 direct and indirect workers. All qualified applicants receive equal consideration for employment without regard to race, color, religion, sex, disability, or any other protected class.

### **ROLE SUMMARY:**

In this role, you will be assisting the Executive Chef to oversee the preparation, cooking and presentation of meals in the Kitchen and ensure the supervision of kitchen staff in the overall food production chain.

### **DUTIES & RESPONSIBILITIES:**

- Ordering supplies from the stores in an orderly and timely manner.
- Ensure the kitchen is maintained clean at all times through the continuous practice of clean as you go.
- You will be required to observe very high standards of cleanliness and hygiene as well as ensure all your subordinates keep these standards.
- Supervise the packing of food and serving of food at the food counter.
- Supervise and ensure food is cooked and served in a timely manner at all times.
- Report to your supervisor any accidents or potential accidents that may occur in the kitchen.
- Help reduce any wastage or spoilage that may occur in the kitchen and support the Executive Chef in maintaining the required food cost levels.

- Monitor the presentation of breakfast, lunch and dinner buffet table in the restaurants and other dining locations and improve on the presentation with the use of garnishes, exciting presentations and initiatives.
- Check Daily food temperatures and monitor same during food service.
- Monitor the presentation of the cold cuts/salads/sweets buffet table and improve the presentation with more color and garnishes.
- Monitor the salads and provide variety and better presentation. Consider in making a few small bowls of prepared salads as well as the self-service selections and maybe add some different homemade salad dressings.
- Review the quality of breads/pastries put out during service and improve on the daily varieties. Ensure we do not run out of these at any time during and before service.
- Liaise with the Stores department to control the variety, quality and quantity of fruit and vegetables ordered.
- Maintain a 30 day cycle Menu and know the client requirements. Speak with the guest and get their ideas, and review as may be required.

### **Qualification Required & Experience**

- Bachelor of Technology or HND in Hospitality Management Diploma in Hotel Catering & institutional management or any other related field.
- Culinary training will be an advantage.
- Must have excellent knowledge of FIFO/LIFO practice in kitchen operations.
- Must have knowledge in various cooking methods.
- Must be able to coordinate with food service teams of the Food & Beverage department and the Butler services department.
- Must have excellent communication, interpersonal and reporting skills.
- High degree of honesty and integrity.

### **APPLICATION INSTRUCTIONS:**

All interested applicants should send their CV, certificates and cover letter to the address below:

**The HR Manager**

**Safari Valley Eco Resort**

**Adukrom, Okere District**

**Email Address:** [safarivalleyhr@gmail.com](mailto:safarivalleyhr@gmail.com)

**NB: Please use "Sous Chef" in the Subject Line when applying via email.**

**Deadline for Submission: 28<sup>th</sup> August, 2024.**