



EXTERNAL VACANCY

Wusum Hotel is looking for qualified candidates for the following position

Job Title: **Chef**

Department: **Food & Beverage**

Reports to Manager - **Food & Beverage**

Deadline for applications: 19th November 2025

Position Overview: Wusum Hotel is currently seeking a skilled and passionate Chef to join our team. The ideal candidate will be responsible for preparing high quality meals, managing kitchen operations, maintain food safety standards and contributing to menu planning. This role requires efficiency and leadership in a fast paced culinary environment.

Qualification and Experience

- Culinary Degree, Diploma, Certificate Vocational or equivalent training is a plus
- 4-10 Years' experience as a Chef or in a similar position

Knowledge Experience and Skills

- Proven experience as a Chef or a cook in a professional kitchen
- Knowledge of Various cooking methods, ingredients and cuisines
- Strong leadership, time management and organizational skills
- Ability to work efficiently under pressure
- Knowledge of food safety and sanitation regulations
- Ability to deal with all levels of management
- Excellent communication and teamwork abilities
- Flexibility to work on shifts, weekend and holidays as needed
- Strong experience of delivering presentations to senior level management

Main Outputs and Responsibilities:

- Prepare and cook meals according to recipes and standards
- Ensure food quality taste and presentation are consistent and excellent
- Plan menu including specials and seasonal items
- Monitor inventory, order supplies, manage stock levels efficiently and maintain kitchen equipment
- Maintain cleanliness and hygiene in the kitchen at all times
- Supervise and train kitchen staff as needed
- Supervise kitchen staff and ensure adherence to recipes, portion sizes, and quality standards
- Ensure compliance with food safety and health regulations

- Control food cost and minimize waste.
- Collaborate with management to improve kitchen operations and customer satisfaction
- Handle customer inquiries, complaints, and special requests with professionalism and prompt resolution.
- Stay informed about culinary trends, techniques, and innovations to continually improve kitchen operations.
- Participate in ongoing training and professional development opportunities.

Safety, Health and Environment

The successful candidate will:

- Ensure adherence to SHE policies, procedures, practices and evolving requirements.
 - Routinely conduct risk assessments on tasks, work areas, procedures, and processes.
- Ensure that safety procedures applicable to the department

Please forward your application and CV to:

Human Resources Department
Wusum Hotel
65 Teko Road
Makeni

Alternatively, e-mail: HR@wusumhotel.com

Please note that only shortlisted applicants will be contacted

Women are strongly encouraged to apply