

EMPLOYMENT OPPORTUNITY

HEAD CHEF



POSITION TITLE:	HEAD CHEF
DEPARTMENT:	KITCHEN
REPORTS TO:	LODGE MANAGER
LOCATION:	SHOMPOLE (KENYA)

WHY THIS JOB EXISTS

The Head Chef will oversee the day-to-day culinary operations, ensuring exceptional food quality, efficient kitchen management, and an outstanding dining experience for our guests. This role requires a hands-on leader who can inspire a culinary team, maintain high hygiene standards, and deliver innovative, high-quality meals that reflect the Great Plains brand.

ROLES AND RESPONSIBILITIES

Kitchen Operations

- Lead, coach, and inspire the kitchen team.
- Plan and execute daily menus aligned to brand standards and guest dietary needs.
- Personally oversee food preparation and presentation.
- Manage overtime, kitchen productivity, and operational efficiency
- Prepare operational reports and maintain administrative records.

Administration

- Drive food cost control and minimise wastage.
- Conduct weekly stocktakes and manage ordering.
- Adhere strictly to departmental budgets.

Health and Safety

- Uphold the highest HACCP and food safety standards.
- Ensure impeccable cleanliness of kitchen, equipment, and storage areas.
- Maintain proper food storage, expiry control, and sanitation.

Guest Experience

- Engage confidently with guests during mealtimes.
- Respond professionally to guest feedback and dietary requests.
- Deliver creative, beautifully presented dishes aligned with the expectations.

EDUCATION:

- Diploma or Degree in Culinary Arts, Professional Cookery, or Hotel & Restaurant Management

EXPERIENCE:

- 4-5+ years' experience as Head Chef or Senior Sous Chef in a professional kitchen, preferably in a luxury lodge, hotel, or 5-star establishment.

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SKILLS & COMPETENCIES:

- Exceptional leadership and team management skills, with the ability to inspire and mentor.
- Strong knowledge of international cuisines, food trends, and culinary best practices.
- Expertise in budgeting, forecasting, and cost control.
- Thorough understanding of health, safety, and sanitation standards in kitchen operations.
- Creativity and a passion for culinary innovation.
- Food safety certification such as HACCP.
- Excellent communication, organizational, and problem-solving skills.
- Proficient in Microsoft Office.
- Previous experience in remote or bush-based hospitality is highly desirable

HOW TO APPLY

Interested candidates are invited to submit their applications to:

opportunities.kenya@greatplainsconservation.com

A complete application must include:

- A cover letter outlining your interest and suitability for the role.
- A detailed CV highlighting relevant experience and qualifications.

The deadline for applications is **26th March 2025**.

PLEASE NOTE, DUE TO THE HIGH VOLUMES OF APPLICATIONS ONLY THOSE WHO ARE SHORTLISTED WILL BE CONTACTED