

EMPLOYMENT OPPORTUNITY

CHEF DE PARTIE



POSITION TITLE:	CHEF DE PARTIE
DEPARTMENT:	KITCHEN
REPORTS TO:	HEAD CHEF
LOCATION:	MAASAI MARA (KENYA)

WHY THIS JOB EXISTS

We are seeking a talented and passionate Chef De Partie to join our team. The successful candidate will support the Head Chef and Sous Chef in delivering high-quality cuisine, ensuring consistency, and maintaining the highest standards of food preparation, presentation, and kitchen operations.

ROLES AND RESPONSIBILITIES

Kitchen Operations

1. Prepare, cook, and present dishes to the highest standards in line with company expectations.
2. Manage and run a designated kitchen section efficiently.
3. Ensure consistent quality, portion control, and presentation of all meals.
4. Consult daily with Sous Chef and Head Chef on the daily requirements, functions and also about any last-minute events.
5. Daily feedback collection and reporting of issues as they arise

Training & Leadership

1. Responsible to supervise Junior/Trainee chefs or Commis chefs.
2. Ensure effective communication between staff by maintaining a secure and friendly working environment.
3. Guides and trains the subordinates on a daily basis to ensure high motivation among the team members.

Stock and Cost Control

1. Monitor stock levels, assist with ordering, and ensure proper storage of food items.
2. Ensure efficient use of food products and minimise wastage.
3. Implement proper stock rotation practices (FIFO).

Health, Hygiene & Safety

1. Follows good preservation standards for the proper handling of all food products at the right temperature.
2. Operate and maintain all department equipment and reporting of malfunctioning.
3. Personally responsible for hygiene, safety and correct use of equipment and utensils.
4. Checks periodically expiry dates and proper storage of food items in the section.

QUALIFICATIONS & EXPERIENCE

Education:

- Diploma or Degree in Culinary Arts / Food Production.

Experience:

- Minimum 3 years' experience in a professional kitchen, preferably in a luxury lodge, hotel, or 5-star establishment.
- Demonstrated experience in hot and cold kitchen.

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Skills & Competencies:

- Excellent culinary catering talent.
- A high standard of spoken and written English.
- Ability to manage, supervise and train junior kitchen staff.
- High level of attention to detail & must be a team player.
- Excellent interpersonal skills.
- Flexible working hours subject to the demands of the business.
- Food safety certification such as HACCP.
- 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. The deadline for applications is **5th June 2026**

A complete application must include:

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

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