

EMPLOYMENT OPPORTUNITY

SOUS CHEF



POSITION TITLE:	SOUS CHEF
DEPARTMENT:	KITCHEN
REPORTS TO:	HEAD CHEF
LOCATION:	KENYA

WHY THIS JOB EXISTS

The Sous Chef supports the Head Chef in managing the day-to-day kitchen operations to ensure the highest standards of food quality, hygiene, efficiency, and guest satisfaction. The role involves assisting in supervising kitchen staff, preparing high-quality meals, maintaining hygiene standards, managing stock, and ensuring the smooth operation of the kitchen.

ROLES AND RESPONSIBILITIES

Kitchen Operations

1. Assist the Head Chef in managing daily kitchen operations and food preparation.
2. Ensure meals are prepared according to menu specifications and Great Plains food standards.
3. Maintain high standards of food presentation, taste, and quality.
4. Support planning and preparation of daily menus, including accommodating guest dietary requirements.
5. Ensure timely preparation of all meals including bush breakfast and dinner meals, picnics, and special dining experiences.

Team Leadership

1. Supervise and guide junior kitchen staff during food preparation and service.
2. Assist in training and mentoring chefs on cooking techniques and kitchen procedures.
3. Promote teamwork, professionalism, and a positive kitchen environment.

Stock and Cost Control

1. Assist with stock control, ordering, and weekly stock takes.
2. Ensure efficient use of food products and minimise wastage.
3. Implement proper stock rotation practices (FIFO).

Health, Hygiene & Safety

1. Maintain the highest standards of food hygiene and kitchen cleanliness.
2. Ensure compliance with health, safety, and food handling regulations.
3. Monitor proper storage of food items and expiry dates.

Guest Experience

1. Support the Head Chef in delivering exceptional dining experiences.
2. Occasionally interact with guests and take pride in presenting the lodge's cuisine

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QUALIFICATIONS & EXPERIENCE

Education:

- Diploma or Degree in Culinary Arts / Food Production.

Experience:

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

Skills & Competencies:

- Strong culinary creativity and attention to detail.
- Ability to lead, supervise, and train kitchen staff.
- Excellent communication and teamwork skills.
- Good organization and time management skills.
- Ability to work under pressure in a dynamic environment.
- Food safety certification such as HACCP.
- Computer literacy (basic Microsoft Office knowledge is an advantage).
- 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 **17th July 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.