



SCHOOL CHEF

Mirema School is an integrated boarding and day school offering 8-4-4, 2-6-6-3, special needs, daycare and Cambridge Assessment International Education (Primary British Curriculum). We welcome applicants to join our dynamic and supportive catering staff.

Job Purpose

Oversee the day to day kitchen activities and ensure that the food prepared is hygienic, well cooked, tasty and in line with the approved school menu.

The Person

- Enthusiastic, organized, hygienic professional chef with proven ability to lead a team
- Have excellent communication skills
- Innovative and self-motivated individual
- A person of good conduct and high personal integrity

Job Description

- Plan and prepare all meals according to the school menu and within a fixed budget, while following guidelines on nutrition and healthy eating
- Monitoring and managing supplies within a budget
- Efficiently manage kitchen inventory and stores
- Maintenance of the kitchen area
- Supervising catering staff, including allocation of duties and work rotas
- Managing good relationships with catering suppliers
- Liaising with operations manager
- Complying with food safety legislation

Qualifications

- Diploma in food production/culinary arts or other related field
- Minimum 5 years' experience. Experience in a school set up will be an added advantage

How to Apply

Qualified candidates to send their application and a detailed CV mentioning on the subject “**School Chef**” to recruitment@miremaschool.ac.ke