



SERENA HOTELS

SAFARI LODGES AND CAMPS
HOTELS • RESORTS

VACANCY ANNOUNCEMENT:

Location: - Serena Beach Resort & Spa

Job Title: - Executive Sous Chef

Reporting line: - Executive Chef

Directly Supervises: - Sous-Chef, Chef de Partie, Demi Chefs, Commis Chefs, Stewards

Liaises with: - F&B Service, Front Office, Stores, Accounts, Maintenance, Human Resource office

Job Purpose

The Executive Sous Chef is responsible for assisting the Executive Chef in overseeing all kitchen operation as a successful independent profit centre, ensuring maximum guest satisfaction, through planning, organizing, directing, and controlling the kitchen operation and administration.

KEY RESPONSIBILITIES

- Ensure the food production strategy is understood in all sections of the kitchen.
- Participate in conducting the food product and offerings SWOT analysis.
- Ensure food offer and cuisine is in line with set benchmarks.
- Train staff on standards required to meet international certification in quality assurance (LQA, SGS, HACCP, OSHA etc.)
- Develop menus that are consistent to the food production food concepts.
- Ensure consistency in food preparation by ensuring all menus have recipes in accordance with Serena recipe standards.
- Demonstrate food product knowledge, preparation, and presentation.
- Ensure adherence to product specifications for food production supplies.
- Demonstrate creativity in food offers, production methods and food presentation in all areas of the kitchen.
- Ensure showmanship in food preparation and presentation.
- Update SOPs and ensure adherence in all food production areas.
- Ensure effective food safety management programmes and initiatives in the kitchen
- Identify and explore new trends in food offers that contribute to high yield.



SERENA HOTELS

SAFARI LODGES AND CAMPS
HOTELS • RESORTS

- Identify and explore food offers that attract high end market segment.
- Ensure that food merchandising and presentation is in line with modern trends in all food outlets areas.
- Implement action plans derived from financial performance meetings to improve profitability in food production.
- Coordinate performance planning and reviews for the kitchen brigade
- Outline culinary skills capacity building initiatives and programs.
- Responsible for all staff relations management, communication, and discipline

MINIMUM QUALIFICATIONS:

- Degree or Diploma from KUC (Kenya Utalii College) or an accredited university in Culinary Arts
- 6 years of work experience in Food & Beverage management gained from a 5-star international property.

SKILLS AND PERSONAL ATTRIBUTES

- Effective written and verbal communication skills
- Exceptional people management skills and be able to inspire others.
- Ability to lead, inspire and motivate a team to achieve organizational goals.
- Creative mind that can lead continual change initiatives for improved food products, solutions, and experiences.
- Financial acumen
- Excellent guest service skill and customer focus
- Problem solver
- Strong organizational and organizational skills, with the ability to perform well in a fast-paced environment.
- Flexibility to work for long hours, weekends, and holidays.

How to Apply:

Interested candidates should submit their CV and cover letter to jobvacancy.kenya@serenahotels.com before 31st July 2026.

Only shortlisted candidates will be contacted.