



SERENA HOTELS

RWANDA

VACANCY- PASTRY CHEF – KIGALI SERENA HOTEL - RWANDA:

Tourism Promotion Services (TPS), Serena Hotels is a collection of 22 up-market hotels, safari lodges, camps and resorts within 7 Countries in the Eastern Africa region (Kenya, Tanzania, Zanzibar, Mozambique, Uganda, Rwanda, DR Congo).

We are renowned for our presence in magical locations and have the highest reputation for standards and service. We at Serena recognize that human resources are our most important asset, and significant resources are allocated annually towards staff development.

We are currently seeking a highly skilled and passionate individual for the position of **Pastry Chef at Kigali Serena Hotel – Rwanda** whose responsibilities will be as outlined below: -

Key Job Purpose

The ideal candidate will be responsible for leading and managing the Pastry Team to create high-quality, innovative, and visually appealing pastries, desserts, and baked goods. The Pastry Chef works closely with other Kitchen staff to maintain high standards of food quality and presentation, manage inventory, and control costs.

Key responsibilities:

- Role involves menu planning, recipe development, and ensuring consistency and excellence in all pastry products
- Creativity and in designing innovative pastry menus with visually appealing pastries, desserts, and baked goods.
- Collaborate with the Executive Chef and Food & Beverage team to ensure a cohesive overall dining experience.
- Oversee daily production of all pastry items, ensuring quality, consistency, and timely preparation.
- Supervise the preparation and presentation of all desserts, ensuring they align with established standards.
- Lead, train, and develop the pastry team.
- Schedule staff, delegate tasks, and oversee the workflow of the pastry kitchen.
- Manage inventory levels of ingredients, supplies, and equipment for the pastry department.
- Control costs by optimizing the use of ingredients and ensuring minimal waste.
- Maintain the highest standards of hygiene, sanitation, and cleanliness in the pastry kitchen.
- Ensure that all products meet the quality standards and guests' expectations.
- Stay updated on industry trends, techniques, and new pastry innovations.
- Budgeting, food cost control, and inventory management
- Continuously improve the pastry offerings.

Qualifications:

- Diploma in Culinary Arts or its equivalent.
- At least 7 to 9 years of experience in pastry and baking, with 4 to 5 years as a Pastry Chef preferably in a five-star hotel.



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Applicants who have met the required criteria should address their applications and copies of certificates to:

Human Resources Director- Tourism Promotion Services -Eastern Africa

Sent on email to:- Jobvacancy.kenya@serenahotels.com on or before 30th October 2024