



SERENA HOTELS

KENYA

VACANCY- EXECUTIVE CHEF - SERENA BEACH RESORT AND SPA

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 **Executive Chef at Serena Beach Resort and Spa** whose responsibilities will be as outlined below: -

Key Job Purpose

The ideal candidate will possess a deep understanding of multi cuisine dining, a flair for creativity, and a commitment to delivering exceptional culinary experiences. He will be responsible for designing menus, managing kitchen operations, and ensuring the highest standards of food safety and quality.

Duties and Responsibilities:

- **Menu Development:** Create innovative and seasonal menus that reflect the resort's luxury and tropical location while considering guest preferences and dietary restrictions.
- **Team Leadership:** Lead the kitchen team with clear direction, fostering a positive and collaborative working environment. Mentor and train junior kitchen staff to promote skill development.
- **Inventory Management:** Manage inventory and procurement processes, ensuring all food supplies and equipment are available and meet quality standards while minimizing waste.
- **Quality Control:** Monitor food quality, portion sizes, and presentation to ensure the highest standards are consistently met. Conduct regular kitchen inspections to maintain cleanliness and organization.
- **Budgeting and Cost Control:** Develop and manage the kitchen budget, including labour costs, food costs, and operational expenses, to ensure financial targets are met.
- **Guest Interaction:** Engage with guests to gather feedback, address special requests, and enhance their dining experience.
- **Collaboration:** Work closely with the resort management team to coordinate special events, catering, and themed dining experiences.
- **Health and Safety Compliance:** Ensure all health and safety regulations are strictly followed, including food safety standards and sanitation practices.

Qualifications:

- Diploma in Culinary Arts or its equivalent.
- Five years' experience in a similar position in a five Star Hotel

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