



C. DEMI- CHEF DE PARTIE

Reporting to the Executive Chef, the successful candidates will be responsible to,

- Assist and supports the Executive Chef in preparation of different foods.
- Assist in all Kitchen activities including ordering for supplies and budget control.
- Responsible for relaying orders to station cooks and ensure each menu item is prepared on time.
- Assist with the preparation, cooking and presentation of different foods in the restaurant.
- Assist with the enforcement of health and safety standards in the Kitchen.
- Ensure that Customers are served with quality food in a timely manner.

Qualifications and Skills;

- Aged 25-35 years.
- Be holders of a certificate or diploma in food production or culinary arts.
- Should have at least two (2) years' experience in a similar position.
- Knowledgeable about the culinary industry and food preparation.
- Organised, have the ability to perform tasks well and work in a high stress environment.
- Knowledge of hygiene and safety standards in the Kitchen and possess discipline to enforce those standards.
- Flexible and able to work in 24 hr rotating shifts.

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