



P.O. Box 74 – 10100, Nyeri, Kenya

Tel: (+254) 024129289

Email: info@nyericlub.com

Website: www.nyericlub.com

VACANT POSITION

COOK

Duties and responsibilities:-

- Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Portion, arrange, and garnish food, and serve food to waiters or patrons.
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Consult with supervisory staff to plan menus, taking into consideration factors such as costs and special event needs.
- Season and cook food according to recipes or personal judgment and experience.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Setting up, cleaning, and organizing work stations
- Handling multiple food orders at one time
- Undertake other duties as required

Qualifications

- Minimum Certificate in Food Production
- Up to 2 years' experience working in a similar role
- Reading Comprehension
- Active Listening
- Be able to work effectively as part of a team
- Excellent communication with supervisors, peers, or colleagues
- Builds effective and constructive relationships
- Safety
- Able to work in a fast-paced environment
- Able to multitask, prioritize, and manage time efficiently
- Self-motivated and self-directed

**ALL APPLICATIONS TO BE DROPPED OR SENT VIA E-MAIL TO
NYERI GOLF CLUB ON OR BEFORE
FRIDAY 8TH OCTOBER 2021.**

E-mail address info@nyericlub.com



