

**WE ARE
HIRING**

SOUS CHEF



RESPONSIBILITIES & QUALIFICATIONS

- Assist the Executive Chef in all aspects of kitchen operations, including menu planning, cost control, food preparation & Inventory.
- Ensure consistent high-quality production and presentation of food.
- Maintain strict adherence to hygiene, health, and safety standards.
- Lead & mentor a team of chefs to deliver exceptional culinary experiences.
- Bachelors Degree or Diploma in Culinary Arts, any field is a plus.
- 2+ years work experience in culinary, food and beverage, or related professional area in Hotel & Restaurant is a plus
- Creativity with preparations of various indigenous & continental foods.

APPLY NOW

Send Your Resume & Cover letter to:

info@amaica.co.ke & hr@amaica.co.ke
by 16th April 2025

Amaica
the restaurant

