

Job Description: Assistant Chef

Company:	J & E Homes
Department	Catering
Reports to	Chef
Location	Ibadan, Nigeria
Employment Type	Full-Time

Role Purpose

This role is crucial in ensuring our residents enjoy mealtimes as food directly impacts both physical health and emotional wellbeing. This is particularly important for older people.

The Assistant Chef will support the Chef while preparing nutritious, flavoursome and well-balanced meals, tailored to residents' individual dietary needs and preferences.

Beyond assisting to prepare great food, you will encourage feedback from residents to support the Catering team's learning and development endeavours.

Key Responsibilities

- Assist the Chef in planning and preparing high-quality, nutritious meals for our residents.
- Oversee kitchen operations, ensuring cleanliness, organisation, and adherence to safety standards when needed.
- Support and mentor kitchen staff, fostering a collaborative and supportive environment.
- Create and update menus that align with residents' dietary needs and preferences.
- Collaborating with other departments to coordinate special events and dietary accommodations for residents as needed.

- Coordinating and communicating with the residents and relatives to ensure the satisfaction and needs of everyone is met and exceeded through continual feedback.

Person Specification

Essential

- Previous experience cooking in a commercial kitchen or high volume environment.
- Knowledge of Health & Safety and HACCP principles.
- Level 2 Certification in Food Safety
- Basic understanding of nutrition for older people.
- Excellent communication skills.

Key Skills & Attributes

The successful candidate should demonstrate:

- Compassion and Patience
- Communication
- Time Management
- Attention to detail, in high pressure environments
- Cultural Sensitivity
- Organisational skills
- Team player

Are you interested?

Send your CV and 1 Page Covering letter to careers@josephandestherhomes.com