

Job Description: Chef

Company:	J & E Homes
Department	Catering
Reports to	CEO / Director of Operations
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. It is particularly important for older people.

We are seeking an experienced and passionate Chef to lead kitchen matters, the catering team and deliver a high-quality dining experience for our residents.

You will prepare nutritious, flavoursome and well-balanced meals, tailored to residents' individual dietary needs and preferences. You will oversee the day-to-day running of the kitchen, maintaining excellent standards of food quality, hygiene and safety.

Key Responsibilities

1. Food Preparation & Special Diets

- Create menus with dietary needs and nutrition requirements suitable for older people.
- Cook and plate wholesome balanced meals in line with daily menus and distract specifications in a well presentable manner.
- Adapt textures and recipes for residents with distinct requirements such difficulties swallowing, allergies or diabetes where required.
- Collaborate with the care team to determine appropriate meal choice for residents' based on care needs.

2. Safety & Hygiene

- Maintain strict compliance with food safety standards and guidelines.
- Maintain kitchen cleanliness at all times while holding the rest of the Catering team to the same standard.
- Implement proper labelling, dating, and rotation of stored ingredients using FIFO (First In, First Out) principles to prevent spoilage and reduce contamination risk.

3. Kitchen Management & Operations

- Talk with residents regularly to get feedback on menus to aid improvement and standardise recipes for consistency.
- Monitor food cost and minimise wastage.
- Ensure any maintenance and servicing of catering equipment or the environment is reported to the Resident Coordinator.
- Respond to any reported complaints or incidents, assist with investigation and refer any unresolved complaints to the Resident Coordinator.
- Manage inventory, stock and equipment in the production areas, and report issues or concerns.
- Manage efficient staff rotas, and ensure relevant cover during certain staff absences with support from Resident Coordinator.
- Assist in the completion of monthly reports/audits of the catering provision to ensure standards are maintained.

Person Specification

- Previous experience cooking in a care home, hotel, school or high volume environment.
- Experience leading kitchen team, managing inventory against allocated budgets and producing reports.
- Relevant degree or OND/HND in hospitality or catering.
- Knowledge of Health & Safety and HACCP principles.
- Qualifications in Food safety and hygiene such as Level 2 and above in Food Safety (Level 3 preferred).
- Strong understanding of nutrition for older people.
- Excellent communication skills for interacting with vulnerable residents and sometimes their families.

Key Skills & Attributes

The successful candidate should demonstrate:

- Empathy and Patience
- Communication
- Time Management
- Strong attention to detail
- Problem-solving ability
- Cultural sensitivity
- Excellent organisation
- Leader and mentor

Are you interested?

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