

# Watoto

## JOB OPPORTUNITY

**Job Title:** Chef  
**Organization:** Watoto Childcare Ministries  
**Duty Station:** Watoto Church Downtown, Kampala

**Watoto Church Ministries has experienced exponential growth in the past couple of years composed of multiple Celebration Centers (Campuses) and diverse Community care initiatives that include Childcare, Community and Neighborhood, Education and FM Radio amongst others. In all of this, Watoto remains a local church, committed to Celebrating Christ and Caring for Community.**

We are seeking to recruit a **Chef** to oversee and support in the effective management of the kitchen and staff so that set objectives of the café are achieved.

### **Key Duties and Responsibilities (but not limited to).**

- Supervise the preparation and administration of quality meals from the kitchen.
- Ensure compliance to the best standards regarding food handling standards, health, safety regulations and sanitation within the kitchen area are adhered to.
- Lead and coordinate the work of the entire kitchen staff in the operations.
- Manage quality inventory and requisitions are within approved budget.
- Create the menu and determine the quantity of food that will be needed within a particular time frame.
- Responsible to develop and create new menus, products and recipes and actively participate in the process of costing dishes and setting prices.
- Identify new potential sales opportunities for the business and actively seek ways of advertising and marketing available product.
- Oversee the ordering and control of stock levels and maintain a record keeping system and send a monthly stock update report to line manager.
- Locate fresh produce suppliers, consumables, and equipment to establish relationships with them to benefit from discounts and get supplies on credit.
- Ensure proper hygienic storage methods are utilized and supervise food preparation methods to minimise wastage plus maintain high standards of hygiene in the kitchen.
- Oversee staff duties and operations of machinery to ensure maintenance of specified quality standards and production schedules.
- Ensure all kitchen staff are aware of their duties and what is expected of them and always follow safe work practices.
- Ensure that all new staff are taught and trained in skills they require to perform their roles to the required standard.
- Conduct appraisals and give staff feedback on their performance to enable staff development.
- Timely preparation of management and performance reports.

### **Qualifications, Skills, and Experience.**

- A minimum of a bachelor's degree in food science and technology, Pastry and Bakery, Hotel or Management, Human Nutrition and Dietetics, any other related field, or a relevant discipline
- At least three years' experience working in a supervisory role and a mastery of culinary skills and methods.
- Must be willing to live up to organisational values, confident and
- Should be a good communicator, must have a high level of integrity, confidentiality, trust, good work ethics and sound judgement.

Watoto  
23 APR 2024

## How to Apply:

All suitably qualified and interested candidates can apply by visiting our website.

1. Website [www.watotochurch.com](http://www.watotochurch.com)
2. Go to the **JOIN THE TEAM** on the website menu.
3. Under that, **click here** to see job details and click **Apply Here** to apply for the job.
4. Fill out the form that will be open and submit after all sections have been filled.
5. Submit your CV, academic and professional documents, and a cell/pastor's recommendation letter to [careers@watotochurch.com](mailto:careers@watotochurch.com) (Subject Line: Job Title - First Name, Last Name)

**DEADLINE; 17<sup>th</sup> /May/2024.**



**ONLY SUCCESSFUL APPLICANTS WILL BE SHORT LISTED AND CONTACTED FOR INTERVIEWS.**