

Chef Needed-Lagos Garage, Ijebu Ode.

Description

Job Title: Chef

We are seeking a highly skilled and experienced Chef to join our team! As a Chef, you will be responsible for preparing delicious and visually appealing dishes for our customers. If you have a passion for cooking and a commitment to excellence, we want to hear from you!

Responsibilities

Prepare and cook menu items to the highest standard

- Develop and implement new recipes and menu ideas
- Manage kitchen operations, including food preparation, presentation, and safety
- Lead and mentor a team of kitchen staff
- Ensure food quality, presentation, and safety standards are met
- Maintain a clean and organized kitchen environment
- Collaborate with the culinary team to create new menus and specials

Qualifications

2+ years of experience as a Chef or Cook

- Culinary degree or equivalent experience
- Strong knowledge of culinary techniques and ingredients
- Excellent leadership and teamwork skills
- Ability to work in a fast-paced environment
- Food safety certification (an asset)

Job Benefits

Competitive salary and benefits package

- Opportunities for career growth and development
- Collaborative and dynamic work environment
- Meal discounts and staff perks

Hiring organization

Molly Distinct Consult Jobs

Employment Type

Full-time

Beginning of employment

August 2024

Job Location

Lagos garage, 102311, Ijebu Ode, Ogun State, Nigeria

Base Salary

40,000

Date posted

July 10, 2024

Contacts

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What we offer:

- Competitive salary and benefits package
- Opportunities for career growth and development
- Collaborative and dynamic work environment
- Meal discounts and staff perks

If you're a talented and motivated Chef looking for a new challenge, apply today!
Please submit your resume and a cover letter outlining your experience and qualifications.

Job Type: Full-time

Pay: From ₦40,000.00 per month

Ability to commute/relocate:

Ijebu-Ode: Reliably commute or planning to relocate before starting work
(Preferred)

Experience:

Chef: 1 year (Preferred)

Location:

Ijebu-Ode (Preferred)