



INTERNAL ADVERTISEMENT

JUNIOR SECTION CHEF

INTRODUCTION

Applications are invited from suitably qualified personnel to fill in the position of **Junior Section Chef**. The successful candidate will be based in the Food Preparation Department at Harare International Convention Centre (HICC) in Harare. The position reports to the Head Chef.

PRINCIPLE ACCOUNTABILITIES:

- ❖ Assisting in the preparation and production of high-quality meals in accordance with approved recipes, menus and hotel standards.
- ❖ Conducting mise-en place activities, including preparation of ingredients, thawing, marinating, portioning and pre-cooking food items.
- ❖ Monitoring food quality, presentation, temperatures and portion control throughout the cooking process.
- ❖ Ensuring that all commodities received meet required quality standards and are utilized in accordance with FIFO principles.
- ❖ Maintaining cleanliness, hygiene and food safety standards within the kitchen and food preparation areas.
- ❖ Monitoring proper food storage, labelling, stock rotation and cold room temperature records.
- ❖ Assisting in buffet preparation, food presentation and service delivery while maintaining excellent guest satisfaction.
- ❖ Providing guidance and support to Commis Cooks and apprentice cooks in food preparation and kitchen procedures.
- ❖ Ensuring effective utilization and maintenance of kitchen equipment and reporting any defects or malfunctions.
- ❖ Recording production data, food temperatures and commodity usage in accordance with departmental procedures.

PERSON SPECIFICATION AND ATTRIBUTES

The candidate should have the following:

- ❖ National Certificate in Professional Cookery.
- ❖ At least two (2) years' experience as a Chef in a reputable hotel, restaurant, conference Centre or commercial kitchen environment.
- ❖ Sound knowledge of food preparation techniques, culinary practices, kitchen hygiene and food safety standards.
- ❖ Good communication, interpersonal and customer care skills.
- ❖ Strong organizational, presentation and time management skills.
- ❖ Ability to work under pressure in a fast-paced environment.
- ❖ Professional presentation and grooming standards.
- ❖ Must be a team player with a high level of integrity, honesty, accountability and dependability.

All applications, accompanied by a detailed CV, should be submitted online by not later than 24 June 2026 using the following link:

<https://rtgafrica.com/careers/jobs/junior-section-chef-5/>