



INTERNAL ADVERTISEMENT

CHEF DEPARTIE - SAUCIER

Introduction

Applications are invited from suitably qualified personnel to fill in the position of **Chef Departie - Saucier** for Rainbow Tourism Group and the successful candidate will be based in the Food Preparation Department, Kadoma Hotel & Conference Centre, Kadoma.

The position reports to the Head Chef.

Responsibilities Include:

- ❖ Ensure consistency in taste, quality, portion control, and presentation of all dishes produced.
- ❖ Assist in the planning and preparation of menus in consultation with the Head Chef.
- ❖ Supervise and guide junior kitchen staff assigned to the section.
- ❖ Ensure strict compliance with food safety, hygiene, and health regulations.
- ❖ Monitor stock levels and ensure the proper storage, handling, of food items.
- ❖ Minimize food wastage and ensure the effective utilization of available resources.
- ❖ Maintain cleanliness and organization of the workstation, equipment, and surrounding kitchen areas.

Job Specifications

The candidate should have the following:

- ❖ National Certificate in Professional Cookery.
- ❖ At least 2 years of relevant experience in a similar position.
- ❖ Hands-on experience in food production and service standards.
- ❖ Fluent in written and spoken English.
- ❖ Good with production-related figures.
- ❖ Excellent coordination skills.
- ❖ Excellent in healthy foods and green cooking.
- ❖ Sensitive to customer needs.
- ❖ Attention to detail, honesty and ability to work with minimal supervision.

All applications accompanied by a detailed CV should be submitted online no later than August 19, 2026 on the link below;

<https://rtgafrica.com/careers/jobs/chef - departie - saucier/>