



INTERNAL ADVERTISEMENT

JUNIOR CHEF

Introduction

Applications are invited from suitably qualified personnel to fill in the position of **Junior Chef** 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:

- ❖ Preparing and presenting high-quality meals for guests.
- ❖ Ensure proper food handling, hygiene, and safety standards are upheld at all times.
- ❖ Collaborate with senior chefs in menu development, mise en place, and daily kitchen operations
- ❖ Maintain cleanliness and organization of workstations and kitchen equipment
- ❖ Contribute to stock control, portioning, and minimizing food waste
- ❖ Stay current with culinary trends and actively participate in training and development sessions.

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.
- ❖ High levels of personal presentation.
- ❖ Should be a person of unquestionable integrity.
- ❖ 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/junior-chef-9/>