



JOB OPENING

Position: School Chef
Reports To: Head of School
Location: Mfah-Mfah Academy, Mfah-Mfah, Bandounga, West Region, Cameroon
Salary: 150,000 frs – 500,000 frs total monthly compensation depending on qualification and experience
Benefits: CNPS, Individual Retirement Account, life and medical insurance, career advancement etc.

School Information:

Mfah-Mfah Academy was born from the irrefutable idea that every child has innate talents and abilities. Developing and harnessing these individual capabilities will enable students to become outstanding global citizens with the ambition and ability to make a meaningful impact in their communities. For more information, please visit www.mfahmfahacademy.org

Position Summary

The School Chef is responsible for planning a comprehensive menu for the students that the guarantees high quality meals and service during the school term and during events hosted at the academy. The School Chef will work closely with the Head of School and kitchen staff to ensure proper management of refectory and inventory. The School Chef will equally ensure all students will special meal requirements related to health and allergies are catered for as needed.

The School Chef will:

- Produce daily nutritious meals using fresh ingredients, including breakfast, snacks, lunch and supper including any special dietary requirements.
- Maintain the highest standards of health, hygiene, and safety. Equally to maintain an impeccably clean kitchen and refectory environment.
- Design a local menu based on locally sourced ingredients and work with local small scale farmers to achieve at least 80 % locally sourced ingredients within 2 years.
- Manage and control all food, to include receiving and checking stock, checking equipment and materials are used correctly, closely monitoring portion control
- Manage cooking staff and undertake any other tasks appropriate with the duties and responsibilities of the post.



Education and Experience

- Previous experience working as a chef and/or a recognized Catering Qualification
- Formal culinary training a plus
- Experience in allergen awareness a plus
- General interest in/passion for good food and taking pride in the food that is produced
- Ability to build and manage a small team to support student meal requirements
- Experience with industrial baking a plus
- Good organizational skills
- Working knowledge of English and French
- Good communication skills

Additional Notes:

This job description in no way states or implies that these are the only duties to be performed by the employee(s) incumbent in this position. Employees will be required to follow any other job-related instructions and to perform any other job-related duties requested by any person authorized to give instructions or assignments. All duties and responsibilities are essential functions and requirements and are subject to possible modification to reasonably accommodate individuals with disabilities. To perform this job successfully, the incumbents will possess the skills, aptitudes, and abilities to perform each duty proficiently. Some requirements may exclude individuals who pose a direct threat or significant risk to the health or safety of themselves or others. The requirements listed in this document are the minimum levels of knowledge, skills, or abilities. This document does not create an employment contract, implied or otherwise, other than an “at will” relationship.

Non-Discrimination Statement:

Mfah-Mfah Academy strongly supports equal employment opportunity for all applicants regardless of race, color, religion, sex, pregnancy, national origin, ancestry, citizenship, age, marital status, physical disability, or medical condition.