

JOB ADVERTISEMENT FOR CATERING TRAINER

Introduction

Coalition for Humanity (CH) is humanitarian and development organisation with experience in implementing humanitarian and development/resilience projects in South Sudan. We focus on Food Security and Livelihoods (FSL), Water, Sanitation and Hygiene (WASH; Gender Based Violence (GBV), General Protection (GP), health and nutrition. Coalition for Humanity has experience in integrating projects, forming a nexus across sectors in order to leverage on resources. We consider Protection/GBV, Housing, land and property rights (HLP), peacebuilding and conflict transformation as cross cutting issues. We have successfully integrated these in WASH, FSL, Non-food items, Health and Nutrition. CH has its headquarters in Juba but with presence in Upper Nile, Unity and Central Equatoria States. Our ultimate goal is to reach out to people across the entire country South Sudan. Coalition for Humanity is committed to working with communities to build their resilience as well as to nurture the capacity of locals in delivering holistic and local context specific responses.

The organisation is now seeking to recruit a suitable qualified South Sudanese national for the position of a Catering Trainer.

Position description

Job title: Catering Trainer

Job Location: Pochalla, Greater Pibor Administrative Area (GPAA), South Sudan

Reports to: Project Officer

Job Duration: 8 months

Job Summary

The Catering Trainer will be responsible for equipping conflict- and flood-affected women, including Refugees, Returnees, and IDPs in Pochalla, with essential skills to establish and manage a sustainable outside catering business at the Women and Girls Friendly Centre. The trainer will deliver hands-on training in food preparation, hygiene, safety, and packaging, focusing on both traditional South Sudanese and exotic dishes, while also teaching basic entrepreneurship skills such as budgeting, pricing, marketing, and customer service. They will provide mentorship and personalized coaching to build the women's confidence and ensure high-quality service delivery. Additionally, the trainer will maintain quality standards, foster community engagement, and prepare reports to track progress and highlight project impact, all while ensuring cultural sensitivity and inclusivity within a post-conflict context

Key Responsibilities

Preparation of a Training Manual

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- Develop a comprehensive training manual covering catering skills, food hygiene, and business management tailored to the needs of conflict- and flood-affected women.
- Ensure the manual includes step-by-step instructions, practical examples, and visual aids to enhance learning.
- Incorporate traditional and exotic recipes, along with guidelines on cost management, food packaging, and marketing strategies.
- Provide a user-friendly, translated version in local languages where applicable to ensure accessibility for all participants.

Training Delivery and Capacity Building

- Design and deliver practical, hands-on training on **basic catering skills**, focusing on both exotic and traditional South Sudanese dishes.
- Train women on food preparation, cooking techniques, food hygiene, and proper kitchen safety protocols.
- Guide meal portioning, presentation, and packaging to meet the standards required for outside catering.
- Facilitate practical sessions that allow the women to gain confidence in using available local resources while maintaining high standards of quality.
- Train women on menu creation, including adapting meals to suit diverse dietary needs and cultural preferences.

Business and Entrepreneurship Development

- Teach women basic business skills related to running a catering business, including budgeting, pricing, cost management, and profit calculation.
- Offer training on marketing strategies, customer service skills, and building a strong brand identity for the catering service.
- Support the women in developing a business plan and preparing them for sustainable management of their catering business.
- Equip women with skills to identify market opportunities and build networks with potential clients.

Mentorship and Coaching

- Act as a mentor to the women, providing personalized advice, encouragement, and constructive feedback throughout the training period.
- Monitor the women's progress, identify skill gaps, and tailor training sessions to address these gaps.
- Provide post-training coaching and guidance to help the women navigate challenges in their catering venture.

Quality Assurance and Standards

- Ensure all food preparation and handling adhere to international food safety and hygiene standards.
- Introduce quality control measures to maintain consistency in meal preparation and delivery.
- Teach proper storage techniques to reduce food wastage and ensure sustainability.

Reporting and Monitoring

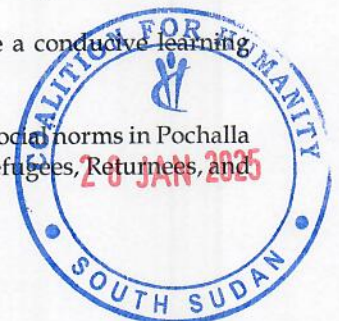
- Maintain accurate records of the women's attendance, progress, and achievements throughout the training program.
- Prepare and submit detailed reports to the Project Manager, including challenges, lessons learned, and recommendations for improvement.
- Assist in documenting success stories and case studies to highlight project impact.

Community Engagement and Team Collaboration

- Collaborate with the project team to ensure the training aligns with the overall goals and objectives of the livelihood project.
- Engage with local stakeholders to create awareness about the women's catering service and foster community support.
- Work closely with the Women and Girls Friendly Centre staff to ensure a conducive learning environment for the women.

Cultural Sensitivity and Conflict-Affected Context Awareness

- Deliver training sessions with a strong understanding of the cultural and social norms in Pochalla and the unique challenges faced by conflict- and flood-affected women, Refugees, Returnees, and IDPs.



- Create a safe, supportive, and inclusive environment that empowers women to participate fully and confidently.

Required Qualifications and Experience

- Educational Background: Diploma or certificate in Catering, Hospitality, Food and Beverage Management. Additional training in entrepreneurship or business development is an advantage.
- Work Experience: At least 3 years of experience in catering, culinary training, or hospitality. Experience working with women's groups or in conflict-affected areas is highly desirable.
- Technical Skills: Strong knowledge of traditional South Sudanese cuisine and the ability to teach exotic dishes. Competence in food hygiene and safety standards.
- Communication Skills: Strong facilitation, mentorship, and coaching skills. Ability to communicate complex concepts in a simple and relatable manner.
- Cultural Awareness: Sensitivity to the needs and challenges of women affected by conflict and floods.
- Language Proficiency: Fluency in English and at least one local language spoken in Pochalla (e.g., Anyuak or Arabic).

Core and Behavioral Competencies

- Strong organizational and coordination abilities to manage multiple stakeholders and services within the camp.
- Excellent communication skills, both written and verbal, to interact with diverse groups.
- Cultural sensitivity and the ability to work with displaced populations.
- Problem-solving skills to address challenges in a rapidly changing environment.
- Proficiency in data management and reporting tools.
- Capacity-building skills to train and mentor camp staff and volunteers
- Ability to work under pressure in challenging environments.
- Empathy and patience when working with vulnerable populations.
- Flexibility and adaptability to changing circumstances in humanitarian settings.

Coalition for Humanity has zero tolerance for Sexual Exploitation and Abuse of beneficiaries. Protection from Sexual Exploitation and Abuse (PSEA) is everyone's responsibility and all staff are required to adhere to the Code of Conduct that enshrines the principles of PSEA, always (both during work hours and outside work hours). Familiarization with, and adherence to, the Code of Conduct is an essential requirement of all staff, in addition to related mandatory training. All staff must ensure that they understand and act by this clause.

Note:

1. The job duties and responsibilities as set out above are not exhaustive and the post holder may be required to carry out additional duties within reasonableness of their level of skills and experience.
2. The position is a non-relocatable position; the incumbent must be a resident of the county.

How to apply

Applications should include an updated **Curriculum Vitae (CV)**, Driving license, National ID and **cover letter**. Applications to be submitted to jobs@ch-int.org or delivered to our Field Officer in Pochalla, Greater Pibor Administrative Area before 14th February 2025

Note: Indicate the position you are applying for in the subject of the

