



Munuki Blok C.V
Plot No. 349 Hai 3rd Class
off Gudele Road

**HOPE RESTORATION SOUTH SUDAN
(HRSS)**

VACANCY NOTICE

Background.

Hope Restoration South Sudan is a National NGO implementing humanitarian and development programmes: (Gender based violence, General Protection, WASH/ NFIs, Women Empowerment, Food security and Livelihoods, CCCM) Etc. HRSS operates in Unity State, Central Equatoria, Jonglei and Upper Nile states in South Sudan. Our humanitarian response supports vulnerable people in hard to reach areas, targeting women & Girls, Vulnerable persons, persons with specific needs, and persons with living with disabilities, Refugees IDPs and working with beneficiaries to provide lifesaving interventions to communities.

Brief Info about the Leer Humanitarian Hub

At present, limited facilities are in place to enable a static or temporary humanitarian presence in Leer Town. Establishment and operationalization of humanitarian hub will enable humanitarian agencies to respond to the lifesaving needs of the affected populations through provision of safe and dignified humanitarian hub with accommodation space, office space and food that will support scale up an efficient, effective, and timely humanitarian response to the most vulnerable communities living in the areas. HRSS has signed an MOU with IOM for the Management of Leer Humanitarian Hub.

Hope Restoration South Sudan is currently looking for a highly motivated and committed person to fill in the position of a chef

Position Open Date: 28/12/2022

Closing Date: 10/01/2023

PERSONNEL DETAILS	
Title	Professional Chef
Location	Leer Humanitarian Hub – Unity State
Contract Duration	12 Months
Direct Manager	Leer Humanitarian Hub Manager

TASKS & RESPONSIBILITIES

- Lead, mentor, and manage culinary team.
- Develop and plan menus and daily specials.
- Create prep lists for kitchen crew.
- Manage food costing and inventory.
- Maintain standards for food storage, rotation, quality, and appearance.
- Ensure compliance with applicable health codes and regulations.

OTHER RESPONSIBILITIES

- Timely preparation of meals for Guests in the Humanitarian Hub
- Makes adjustments to food items to accommodate guests with allergies or specific diet concerns
- Cleans food preparation areas as determined by law and company policy
- Seasons food according to recipes or needs
- Orders ingredients and spices as needed
- Operates various kitchen appliance such as a blender, oven, grill, or stand mixer
- Portions, arranges, and garnishes food based on client preference
- Devises new recipes

- Estimate expected food consumption (demand) and organizes purchases
- Keeps records and accounts of food purchases
- Prepares any necessary sauces or accompaniments as per guests request
- Ensure that the kitchen/working area is cleaned after cooking.
- Communicates on how to improve meal service to the staff at the Humanitarian Hub
- Makes improvements on dishes based on consumer suggestions or requirements
- Analyses recipes and make menu changes when necessary

REQUIERMENTS

Degree, Diploma or Certificate in catering from a recognized hospitality school

SKILLS & EXPERINCES

1. Strong communications skills, with excellent verbal and written English.
2. Leadership Skills
3. Teamwork
4. Time Management
5. Creativity
6. Ability to Skilfully Multitask
7. Genuine Passion for the job
8. Willingness to Learn

To apply for the position Send your CV & Cover Letter to careers@hoperestorationsouthsudan.org copy to humanresource@hoperestorationsouthsudan.org Hard copy to be delivered to Hope Restoration Head Offices in Munuki Plot No. 349, Har 3rd Class

