



**INTERNATIONAL INSTITUTE OF TROPICAL AGRICULTURE (IITA)
INTERNAL & EXTERNAL
ADVERTISEMENT**

Ref:IITA-HR-NRS2017-008	<p align="center">Positions:</p> <ul style="list-style-type: none"> Sous Chef
Locations: Ibadan	
Date Posted: 27 th January 2017	Recruitment Type: National (3-year renewable contract)
	Closing Date: 9 th February 2017

The International Institute of Tropical Agriculture seeks suitable Nigerian for the positions below at the Institute’s headquarters in Ibadan and its guesthouse in Lagos.

Position	Responsibilities	Qualification
<p>Sous Chef (Ibadan) (2-Positions) IITA-HR-NRS2017-009A</p>	<p>Successful candidate will among other things perform the following duties:</p> <ul style="list-style-type: none"> Work with the head chef to produce diversified menus in accordance with the restaurant policies and vision; Come up with new dishes which appeal to the clients whenever required; Establish the working schedule and organize the work in the kitchen; Produce high quality dishes that follows up with the established menu and level up to locations standard as well as clients requirement; Discover talented cook and train them in order to reach high standards of the outlet; Train other kitchen staff in order to provide best results in minimum with available resources; Maintain order and discipline in the kitchen during working hours; Create good menu for clients interested in contracting the food for different events (wedding, banquets, corporate functions, birthday parties etc.) from the kitchen; Make sure the hygienic and food safety 	<p>BSc./HND in Catering and Hotel Management with at least Three (3) years relevant experience</p> <p>Competencies</p> <p>Ideal Candidate must:</p> <ul style="list-style-type: none"> Be highly customer oriented and be computer literate. Be ready to work longer hours and during holidays.

	<p>standards are met in all stages of food preparation starting with the ingredients and ending with the finished dish which leaves the kitchen;</p> <ul style="list-style-type: none">• Ensure quality and correct presentation of food;• Control food cost within approved kitchen percentage;• Perform any other duties as may be assigned by the supervisor.	
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REMUNERATION:

We offer highly competitive salary with equally attractive benefits and excellent working conditions in a pleasant campus environment.

METHOD OF APPLICATION:

Interested applicants should complete the online application attaching detailed curriculum vitae saved with their names in Microsoft word format to IITA website: <http://www.iita.org/careers> no later than Two Weeks from the date of this publication. The application must include the names and e-mail addresses of three professional referees which must include the applicant's current or previous direct Supervisor, professional colleague and evidence of current remuneration package.

IITA is an equal opportunity employer and particularly welcome applications from female candidates.