



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

Ref:IITA-HR-NRS2017-008	<b>Position:</b> • Sous Chef
Locations: Ibadan	Recruitment Type: National (3-year renewable contract)
Date Posted: 23 <sup>rd</sup> June 2017	Closing Date: 7 <sup>th</sup> July 2017

The International Institute of Tropical Agriculture seeks suitable Nigerian for the position below at the Institute’s headquarters in Ibadan.

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

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