# VACANCY FOR THE POST OF KITCHEN MANAGER IN IKOTA LEKKI, LAGOS, NIGERIA

### Our Profile

Mo Grills is one of Lagos' fast-rising culinary brands, delivering premium food experiences with unmatched flavor and service. Our flagship outlet in Ikota, Lekki is redefining casual dining by combining high-quality meals with exceptional customer experience.

As we continue to grow, we are looking to hire a **Kitchen Manager** who will oversee kitchen operations, uphold food quality standards, manage kitchen staff, and ensure smooth coordination between the kitchen and service teams.

### Role Overview

The ideal candidate is an experienced kitchen professional with strong leadership, organizational, and culinary skills. They must be able to manage a fast-paced kitchen environment, maintain consistency in food preparation, and ensure kitchen hygiene and compliance.

# **Key Responsibilities**

- Oversee the daily operations of the kitchen, including food preparation, cooking, and plating.
  - Ensure food is prepared according to recipes, portioning, and presentation standards.
  - Manage inventory, order supplies, and reduce food waste through efficient stock control.

- Supervise, train, and schedule kitchen staff, ensuring adherence to kitchen protocols.
- Maintain cleanliness and hygiene in compliance with health and safety regulations.
- Work with the front-of-house team to coordinate timely and quality food service.
- Monitor food costs, portion sizes, and kitchen expenses to stay within budget.
- Support in menu development, testing new recipes, and improving food offerings.
- Handle kitchen-related customer complaints or food quality concerns professionally.

## Requirements

- OND/HND/BSc in Culinary Arts, Hospitality, or any relevant discipline.
  - Minimum of 2-3 years' experience in a supervisory or kitchen manager role.
  - Strong knowledge of food safety, hygiene, and kitchen best practices.
  - Excellent communication and leadership skills.
  - Ability to multitask, work under pressure, and manage a team.
  - Passion for food, presentation, and delivering highquality service.
  - Resides within Lekki/Ajah and its environs (added advantage).

# How to Apply

- Interested candidates should send their CVs to hr@globalclique.net
  - Use the job title "Kitchen Manager" as the subject of the email.

• Only shortlisted candidates will be contacted.