

# STATION COOK / CHEF

Position Title: Station Cook / Chef
Duty Station: Nations Prayer Mountain, Seguku – Kampala, Uganda
Reports to: Head Chef / Head of Operations
Job Purpose: The Station Cook/Chef will be responsible for planning, preparing, and delivering high-quality meals in accordance with organizational standards, nutrition guidelines, and food safety regulations. The role ensures timely food service, proper kitchen management, and adherence to hygiene and sanitation standards.

## Key Responsibilities

### Food Planning & Preparation

Plan and prepare meals for staff, guests, and visitors in line with approved menus. Ensure meals are nutritious, well-presented, and served on time.

Support menu planning and recommend improvements based on dietary needs and feedback.

### Kitchen Operations

Manage assigned cooking station efficiently and maintain high standards of food quality.

Work closely with the Head Chef to determine appropriate food preparation methods.

Ensure proper portion control and minimize food wastage.

### Hygiene, Safety & Sanitation

Maintain high standards of cleanliness and hygiene in the kitchen at all times.

Ensure all equipment is properly cleaned, handled, and safely switched off after use.

Adhere to food safety standards and understand potential health hazards in food service.

### Food Storage & Inventory Management

Properly store unused food items to prevent spoilage and waste.

Monitor food supplies and support procurement planning.

Ensure timely receipt and proper handling of food deliveries.

### Teamwork & Training

Work collaboratively with other kitchen staff to ensure smooth operations.

Support training of cooks and stewards on kitchen hygiene and equipment usage.

Promote teamwork, discipline, and efficiency in the kitchen.

### Time Management & Service Delivery

Ensure all meals are prepared and served at the right time.

Manage multiple tasks effectively in a fast-paced environment.

### Additional Duties

Perform any other duties assigned by the supervisor.  
Follow both oral and written instructions accurately.

## Key Performance Indicators (KPIs)

Timeliness and quality of meals prepared  
Compliance with hygiene and food safety standards  
Reduction in food wastage  
Cleanliness and organization of the kitchen  
Team collaboration and efficiency

## Person Specification

Qualifications

Certificate or Diploma in Catering, Hotel Management, or Food Production  
Additional training in food safety and hygiene is an added advantage

Experience

At least 2–4 years' experience as a cook/chef in a busy kitchen environment  
(institutional or hospitality setting preferred)

Core Competencies

Strong cooking and food preparation skills  
Knowledge of nutrition and menu planning  
Good communication and interpersonal skills  
Ability to multitask and work under pressure  
Strong organizational and time management skills

## Technical Skills

Knowledge of food safety standards and sanitation practices  
Ability to operate kitchen equipment safely  
Inventory and stock management skills

## Personal Attributes

Creative and detail-oriented  
Disciplined and reliable  
High level of cleanliness and professionalism  
Ability to work in a team environment

## How to Apply

Qualified and interested candidates should submit as one PDF document:

Cover letter

Updated CV

Copies of academic and professional certificates

Contact details of at least three referees

Recommendation

Applications should be addressed to:

Head of People, Culture and Performance

World Trumpet Mission

 Email: [interconnectinternationalconsu@gmail.com](mailto:interconnectinternationalconsu@gmail.com)

 Address: Nations Prayer Mountain, Seguku  
P.O. Box 8085, Kampala, Uganda

 Tel: +256 751711732 /+256776711732

Application Deadline:

3<sup>RD</sup> April, 2026

World Trumpet Mission is an equal opportunity employer.

We encourage applications from qualified individuals who are passionate about impact, partnerships, and sustainable development.