



# **OYINS RESORT: A SUBSIDIARY OF OYINSINTERNATIONAL**

OLD EPE GARAGE, IJEBU ODE OGUN STATE NIGERIA

## **FOOD AND BEVERAGE DEPARTMENT**

### **Kitchen Runner**

#### **Summary:**

The Kitchen Runner plays a crucial role in supporting the kitchen staff by ensuring the smooth and efficient flow of operations. This position involves various tasks to assist chefs and cooks in food preparation, plating, and maintaining cleanliness in the kitchen area.

#### **Responsibilities:**

1. Assist chefs and cooks in food preparation tasks, such as washing, peeling, and chopping ingredients.
2. Organize and assemble food items for cooking and plating according to recipes and instructions.
3. Coordinate with kitchen staff to ensure timely delivery of food orders to the serving area.
4. Maintain cleanliness and sanitation standards in the kitchen, including washing dishes, utensils, and kitchen equipment.
5. Dispose of kitchen waste and garbage in designated areas and ensure proper recycling practices are followed.

6. Assist in receiving and storing food supplies and ingredients, ensuring proper rotation and storage practices.
7. Follow food safety guidelines and procedures to prevent contamination and ensure food quality.
8. Monitor inventory levels of kitchen supplies and notify the chef or supervisor when supplies need to be replenished.
9. Assist in setting up and breaking down kitchen stations before and after service.
10. Adhere to all health and safety regulations and guidelines in the kitchen area.

**Qualifications:**

1. High school diploma or equivalent.
2. Previous experience working in a kitchen or food service environment is preferred but not required.
3. Basic knowledge of food preparation techniques and kitchen equipment.
4. Ability to follow instructions and work efficiently in a fast-paced environment.
5. Strong attention to detail and cleanliness.
6. Good communication and teamwork skills.
7. Physical stamina to stand for extended periods and lift heavy objects as needed.
8. Flexibility to work evenings, weekends, and holidays as required.
9. Understanding of food safety and sanitation regulations.
10. Willingness to learn and take direction from kitchen supervisors and chefs.

**Benefits:**

Competitive salary and benefits package. Opportunity to work in a dynamic and

fast-paced environment. Career development opportunities within a growing hospitality company. Discounted hotel stays and access to hotel amenities. The chance to make a positive impact on the guest experience. If you are a highly motivated and customer-oriented individual with a passion for hospitality, we encourage you to apply!

**To Apply:**

Please send your resume and cover letter to [hr@oyinsinternational.com] We look forward to hearing from you!