



OYINS RESORT: A SUBSIDIARY OF OYINSINTERNATIONAL

OLD EPE GARAGE, IJEBU ODE OGUN STATE NIGERIA

FOOD AND BEVERAGE DEPARTMENT

Prep Cook

Pre Cook You'll be the engine behind our culinary operations, ensuring fresh, high-quality ingredients are prepped and ready for our chefs to work their magic.

Responsibilities:

Wash, trim, and portion fruits, vegetables, and other ingredients according to recipes and specifications. Prepare meats, poultry, and seafood by marinating, seasoning, and portioning. Maintain cleanliness and sanitation in the prep area, ensuring adherence to health and safety regulations. Stock workstations with necessary ingredients and equipment throughout the day. ordering of supplies. Perform other kitchen tasks as assigned, maintaining a positive and can-do attitude.

Requirements:

High school diploma or equivalent preferred. Minimum of 1 year of experience working in a professional kitchen, ideally in a hotel or restaurant setting. Strong knife skills and proficiency in basic food preparation techniques. Ability to work independently and as part of a team in a fast-paced environment. Excellent attention to detail and commitment to maintaining quality and consistency. Strong organizational and time management skills. Positive attitude, willingness to learn, and a passion for the culinary industry

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!