

HEAD OF KITCHEN AND VALUE ADDITION JOB VACANCY

Pazuri Fish is a fast-growing fish and seafood retail supplier operating in Nairobi. We are now diversifying our “fish commodity” business to the premium culinary lifestyle market segment and shifting our brand narrative from “selling fish” to delivering curated, hassle-free gourmet experiences that align with the lifestyle of the busy Nairobi convenience seeker. To achieve this, we are seeking to add to our dynamic team the role of Head of Kitchen and Value Addition.

Key Responsibilities

1. Lead the Kitchen and Food Production Operations:
 - Oversee daily production activities to ensure operational efficiency, including monitoring production output, workflow, and labor productivity.
 - Ensure timely preparation and delivery of culinary products and value-added products by developing and implementing production schedules.
 - Supervise the kitchen assistants and food production staff.
2. Lead in Product Development and Menu Innovation:
 - Standardize recipes and portion sizes and develop seasonal menus.
 - Introduce innovative value-added products using Pazuri Fish products.
 - Improve recipes to balance quality, nutrition, consistency, and profitability, as well as conduct product testing and customer review feedback.
3. Support Inventory and Cost Management:
 - Monitor food costs and production yields.
 - Manage inventory of raw material and finished products.
 - Collaborate with the procurement department to ensure timely restock of raw material.
4. Lead Food Safety and Quality Assurance:
 - Ensure compliance with food safety regulations and industry standards.
 - Implement HACCP-based food safety.
 - Implement protocol for full traceability of raw materials and finished products.

Requirements for Eligible Candidate

- Diploma in Food Production, Culinary Arts, Food Science, or related field from a recognized institution.
- Minimum three years’ professional experience in commercial kitchen operations, food production, or value addition.
- Minimum two years’ experience in a high-velocity kitchen using commercial fryers, grills, and electric appliances for value addition.
- Demonstrated experience leading kitchen teams.
- Practical knowledge in food costing, menu engineering, and production planning.
- Experience in implementing food safety and quality systems.

How to Apply

Visit www.pazurifish.com and click on Careers, Jobs, and Vacancies, Head of Kitchen and Value Addition.

Send cover letter and testimonials with the subject Head of Kitchen and Value Addition to info@pazurifish.com. Applications close on 30th August 2026 at 23:59 hrs.