



BOMAH HOTEL LIMITED

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The Northern Paradise

Date: 12th April, 2021

Vacancy Announcements

ORGANIZATION BACK GROUND

Bomah Hotel Limited is a 136-room Classic Hotel ideally located at the very heart of Gulu town; the hotel stands amidst 3.5 acres of landscaped grounds and beautiful gardens, an oasis of cool green, the northern paradise soon to become a 5 star hotel.

We offer a wide range of specious services which include; Accommodation with the biggest and most prestigious suites, Restaurant, Bar, outside catering, Function Facilities, Wireless internet, Health club facilities like sauna, steam, massage, saloon, Gym, Aerobic and swimming and 24 hour CCTV standing security.

VISION:

To create sustainable employment for all so that they can attain development together, expand to various places all over the country to provide conducive, excellent environment in hotel industry in the Northern region.

MISSION:

We aim at providing the best hospitality services and excellent customer care to our clients.

Bomah Hotel Limited is **privately owned**

THE NORTHERN PARADISE, COOL BREEZE PALACE, HOME AWAY FROM HOME!

Bomah Hotel Ltd is currently seeking for a talented individual to fill the following Positions in Gulu

POSITION 1: Health Club supervisor (1)

OVER ALL JOB OBJECTIVE

As a Health Club Supervisor, you are responsible for managing operations of the health club to deliver an excellent Guest and Member experience. A Health Club Supervisor will also be required to achieve the club's annual budget and drive the team to meet and exceed revenue targets. Specifically, you will be responsible for performing the following tasks to the highest standards:

SPECIFIC DUTIES

- Supervise operations of the health club
- Supervise team members to ensure high motivation, provision of high quality service and ongoing development
- Drive the team to meet and exceed agreed revenue targets through a creative approach to delivering alternative programs to core fitness-based schemes
- Achieve the Health Club's annual budget and be accountable for maintaining and operating within financial targets as well as net movement
- Manage customer feedback effectively to ensure continuous service and programme improvement

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- Instill brand values and standards to maintain quality on a daily basis
- Liaise with other hotel departments
- Ensure customers and guests receive friendly and consistent personalized service from all team members
- Respond to audits to ensure continual improvement is achieved
- Maintain awareness of department security related to cash, stock and equipment and ensure all department procedures are followed
- Keep staff directed and motivated monitor individual goals and create incentives. Supply the tools needed to make each position successful.
- Supervise staff development, performance, and evaluations including staff disciplinary actions and corrective meetings. Document outcome in writing. Whenever possible, request that attendees sign off in agreement of outcome notes. Hold annual staff evaluations and short evaluations.
- Supervise follow up on retention protocol with fitness staff.
- Responsible for generating membership sales and supervise, train and lead staff on sales protocol.
- Optimize the flow of communication internally. Keep staff updated and abreast of all changes, policies, promotions, and events.
- Resolve problem accounts and billing questions timely. Delegate daily responsibilities, focus, and goals. Follow up 2 to 3 times/shift. Continue education in areas of leadership, motivation, management, communication, and seminars.
- Complete weekly action plans and goals for staff. Review and update daily, basing day to day staff action plans on weekly goals. Review continually throughout work shifts, ensuring that tools for success are available.
- Complete staff schedules one month in advance. Submit weekly to General Manager. Maintain open communication between supervisors and employees.
- Shift supervision of daily cash flow, sales, checks, and balances: supervise monthly goals for all departments. Ensure that daily plans lead toward end-of-month success for profit center departments.
- Attend management meetings, trainings, and staff meetings at each site as requested by general manager.

EDUCATION:

- Bachelor of Science Education (Sport Science)

EXPERIENCE:

- Minimum 2 to 3 years' experience in a similar role with a good understanding of English, both written and oral

POSITION 2: F&B Manager (1)

BRIEF ROLE DESCRIPTION: The Food & Beverage Manager is responsible for leading the food and beverage service staff in facilities to include the Hotel Room service, Restaurants, Banquet Bars, and Beverage Service. Responsible for ensuring the highest level of member service by overseeing all aspects of service and service staff during operating hours, while

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working in a clean and safe environment, and meeting all financial goals for sales and expenses.

Essential Duties & Responsibilities:

- Manages service aspects in all food and beverage assigned areas and events, and acknowledges, greets and thanks all members and guests
- Manages dining rooms, lounges, Beverage points, Catering, bars, conferencing and banqueting to ensure proper Restaurants preparation, including set-up of tables, chairs, linens, table settings, glassware, etc.
- Confirms that all service staff are in proper uniform and adhere to the Hotel's appearance standards
- Creates, maintains and distributes weekly schedules for staff and communicates changes as appropriate to all
- Communicates with service and kitchen staff regarding reservations and/or special events
- Conducts pre-shift, pre-meal and/or pre-event meetings with all necessary staff
- Evaluates and supervises performance and carries out disciplinary action as needed, in accordance with the Hotel's policies and applicable laws
- Make rounds of all food and beverage outlets to ensure member/guest needs are met
- Responsible for employee relation issues and reviews incidents with Human Resource Manager
- Completes and administers employee performance appraisals
- Conducts daily beverage inventories and Monthly china, glass and silverware inventories
- Opens and closes Restaurant room(s), snack bar on a regular basis. Responsible for ensuring Hotel is secure upon departure and that all lights, equipment, doors, etc. are turned off or locked
- Acts as the Manager on Duty (MOD) when all other management staff has departed for the evening and supervises any remaining staff in the Hotel. Works with remaining staff to complete tasks in an effective and efficient manner.
- Controls costs of all food and beverage outlets by assisting management, as requested, in purchasing, maintaining effective profit and loss controls and monitoring labor costs following demand patterns, budget and local labor laws
- Maintains accurate daily and weekly punch details for service staff and processes daily sales reports and other reports as requested

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- Maximizes food and beverage sales by identifying and targeting sales opportunities through marketing including promotions and special events and by training staff on “up-selling.”
- Protects Hotel, members and guests by training staff in and adhering to all safety, sanitation, food preparation, food storage and alcohol beverage control policies including confirming legal drinking age and discontinuing service to intoxicated guests
- Maintains member and guest satisfaction by handling inquiries, concerns or comments and providing solutions; acquiring feedback from members/guests and co-workers in order to ensure satisfaction and/or implement service improvement ideas; developing new concepts to ensure customer satisfaction and repeat business
- Maintain consistency of service by being aware of and prepared for all course events, large parties and reservations that may affect food and beverage service operations
- Ensures a pleasant dining experience in all outlets by collaborating with Executive Chef in the creation of menus and menu pricing as requested
- Communicates and teams well with other departments (i.e. Marketing & Sales, Front Office, House Keeping, Kitchen, etc.) ensuring appropriate staff levels for all events and ensuring assigned responsibilities are carried out.
- Primary duty is management and leadership, however will be required to fill in as a Server, Host, Wait Assistant, Bartender, etc. to relieve/back-up staff during peak periods or when short staffed
- Attends and participates in weekly Heads of Departmental meetings
- Implements and supports all Hotel initiatives and programs and requested by management
- Teams with other Hotel departments to ensure exemplary customer service and adherence to policies and procedures
- Maintains knowledge of other Hotel and industry trends

EDUCATION:

- Diploma in hospitality management or Bachelor’s degree in hospitality management is an added advantage

EXPERIENCE:

- Minimum 7 to 10 years’ experience in a similar role with a good understanding of English, both written and oral

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POSITION 3: Cashier (3)

Brief job summary

Essential duties listed on a General Cashier resume sample are balancing cash, processing payments, counting money, recording expenses for each customer, and using a computerized cashiering system

Roles and duties

- Handling cash transaction of an organization
- Receive food checks from waiters or customers
- Receive payment by cash
- Guiding and solving queries of customer
- Managing all the cash transactions in their workplace
- Maintaining daily account of the daily transactions
- Balancing the daily account at the end of each day
- Checking the daily cash balance
- Interacting with the customers that come to the counter
- Solving all their cash related queries
- Checking for the price of products and any discounts or offers
- Receiving coupons and deducting the said amount from the customers
- Organizing all the work they do and maintaining the accounting records
- Reporting discrepancies they find within the accounts to their superiors
- Making daily, weekly and monthly transaction reports
- Ensure a balance of the register at the end of the shift or working period

EDUCATION:

- Certification in Accounting

EXPERIENCE:

- Minimum 2 to 3 years' experience in a similar role with a good understanding of English, both written and oral

POSITION 4: Bar Man (1)

Summary/Specification of Position

To provide a friendly and efficient service within the bar, dispensing orders accurately, with courtesy to the standard required according to legislation

Duties and responsibilities

- To report for duty on time and in the correct uniform.
- To ensure that the bar area is kept clean at all times.
- Follow rigidly and observe all hygiene regulations.
- Ensure the accuracy of all floats by checking them and reporting irregularities.
- You are responsible for the efficient dispensing and servicing of drinks and food if required.
- To carry out Customer Relations Policy.

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- To communicate our services and facilities to guests as required.
- To deal with any customer complaints in a professional manner and to notify management of these.
- To ensure that the guests' needs and requirements are met.
- To ensure a high standard of personal hygiene and grooming.
- To ensure that all reasonable care is taken for the health and safety of yourself, other employees, guests and other persons on the premises.
- To observe all safety procedures and rules.
- To report and where possible take action on incidents of accidents or damage.
- To attend all training courses as notified to you by management.
- To carry out any other duties as may be notified to you by management.
- Balance the cash register at the start and close of each shift
- Monitor inventory and order and restock bar inventory
- prepare checks for customers and process customer payments
- Balance cash receipts and Balance receipts.
- prepare and serve alcoholic and non-alcoholic drinks in accordance with standard recipes
- Collect money for drinks served and process customer bills or payments.
- Arrange bottles and glasses to make attractive displays including tables or dining areas.
- To ensure that all fire doors are closed and that fire routes are kept clear at all times.
- To be aware and comply with company policy regarding: Fire, Health & Safety, Hygiene, Food Hygiene, and Customer Care & Security.
- To read, understand and comply with your responsibilities as defined in the Health & Safety Statement and Staff Handbook.

EDUCATION:

- Certificate in Hospitality Management or Diploma in hospitality management is an added Advantage.

EXPERIENCE:

- Minimum 2 to 3 years' experience in a similar role with a good understanding of English, both written and oral

POSITION 5: Waiter (1)

SUMMARY / SPECIFICATION OF POSITION

To accurately and completely take food and beverage orders, efficiently serve food and beverages to customers and check with customers to ensure that they are enjoying their meals and take action to correct any problems. Communicate with customers to resolve complaints or ensure satisfaction.

DUTIES AND RESPONSIBILITIES

- Greet customers politely as they enter the restaurant
- Introduce self to customers
- Show customers to their tables
- Present menus to customers

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- Maintain an up-to-date working knowledge of the menu items and daily specials
- Explain the menu items in terms of preparation, ingredients and presentation
- Be aware of allergy information on menu items
- Answer inquiries about food and beverage items on the menu
- Offer food and wine suggestions
- Inform customers of special items not listed on the menu
- Take food and beverage orders accurately including any special requests
- Check customer's identification to ensure they meet alcohol legal age requirements
- Check food orders with customers to ensure correctness
- Work with bartenders to fill beverage orders
- Work with kitchen staff to process and expedite food orders
- Pre-set table for the orders
- Deliver and serve food at tables
- Use established food handling and serving techniques
- Ensure customers are satisfied with their food orders, beverages and service
- Upsell food and beverage items throughout the meal
- Monitor customer's needs and promptly handle requests
- Handle customer complaints in a polite and professional manner
- Maintain the table setting by clearing courses as completed, replacing utensils, refreshing water glasses, dealing with spills
- Prepare and provide customers with accurate check for the meal
- Process cash and credit card payments
- Prepare to-go boxes for customers
- Re-set and prepare table for customers including decorations, condiments, napkins, utensils
- Maintain a clean and organized service area
- Dispose of trash according to established procedures
- Perform any side-work as requested
- Comply with safety, health and hygiene policies and procedures

EDUCATION:

- Certificate in Hospitality Management or Diploma in hospitality management is an added Advantage

EXPERIENCE:

- Minimum 2 to 3 years' experience in a similar role with a good understanding of English, both written and oral

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POSITION 6: Peg Boy (1)

SUMMARY / SPECIFICATION OF POSITION

Primarily responsible to Greet and welcome all guest to the hotel and relieve guests of their luggage on arrival. You will ensure that the highest standards of hospitality and welcome are demonstrated at all times, and that all guest requests are dealt with in a prompt and courteous manner.

In Addition to assist guests with luggage, Porters are also responsible to collect and distribute post, parcels. And also deal with general enquiries and ensuring the lobby and forecourt areas are always clean and tidy.

DUTIES & RESPONSIBILITIES

- Checks the daily arrival list for VVIP's or guests with special need.
- To be present at the Concierge/Reception desk or in the lobby to be ready to assist guests, colleagues and visitors when requested.
- Ensure collection and delivery of guest luggage and equipment in an efficient and timely manner.
- Tag baggage's it and return the identification slips to guests.
- Assists guests with luggage to the front desk.
- Escorts guests to room, placing luggage in room assigned by front desk.
- Inspects guest room for order and adequate supplies and informs guests of room amenities
- Delivers faxes, messages, packages and flowers to guest's rooms and other offices.
- Provide items on loan to guest and collect the items back from guest before departure e.g. Phone charger, Extension cables
- Inform Front Desk Cashier to charge items given on loan, in case there is any charges applicable.
- Ensure the efficient delivery and collection of group luggage.
- Ensure that the guest has verified that all luggage has been accounted for.
- Ensure safe storage and collect ticketing of guest coats and personal items.
- Assist guest with Long term luggage storage requests / Left luggage requests.
- Update and file the left luggage request form / Long Term luggage request form.
- Transport departing guests' luggage from the room to the lobby, then into a car or taxi after reconfirming with the guest.
- Respond to guest requests and queries providing a knowledgeable, efficient and helpful information service.

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- Assist with answering the telephone and taking messages, transferring calls or dealing with enquiries.
- To provide an efficient luggage storage, delivery and collection service.
- Perform any other works as and when assigned by the management.

EDUCATION:

- Certificate in Hospitality Management or Diploma in hospitality management is an added Advantage

EXPERIENCE:

- Minimum 2 to 3 years' experience in a similar role with a good understanding of English, both written and oral

POSITION 7: PUBLIC AREA CLEANER (2)

SUMMARY / SPECIFICATION OF POSITION

Reporting to the House keeping Supervisor, responsibilities and essential job functions include but are not limited to the following:

MAIN RESPONSIBILITIES:

- To report for work in correct uniform, non-slippery shoes and ready to start work on time.
- Collect work list, buckets and sign in for keys.
- Follow up your job schedule as trained by your Head of department making sure you perform the job in the timing allowed to carry out your daily job.
- Carry out any other reasonable requests by your Head Housekeeper.
- Follow the procedure for reject linen, ensuring no substandard linen gets into the gym if applicable. Do not mix with soil linen, keep it separate and give it to the housekeeper as reject linen.
- Report any maintenance defects to your Housekeeper.
- Keep your trolley clean and tidy at all times. Do not overload.
- Be security conscious, keep your key on your person at all times. Be aware of all persons within your work area. Do not open the door to anybody.
- When you find a lost property item in Public Areas give it to the Head Housekeeper.
- Clean your bucket out, prepare your trolley for next day, wash out your cloths and sign your key back into the Housekeeping office.
- Ensure you report yourself to your supervisor before finishing.

DUTIES AND RESPONSIBILITIES:

- To attend any training sessions at the hotel.
- To be responsible for any new staff in the department that are put to train with you and ensuring they are training in correct manner. Ensure they are working to Bomah Hotel standards of cleanliness and guest care.

LEGAL RESPONSIBILITIES:

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- To ensure hygiene, cleanliness and safety standards are implemented and adhered to.
- To ensure that you are using machinery correctly and inform the Head of Department of any problem with the machinery.
- To be fully aware of all Health and Safety procedures within the Hotel: that is correct use of Yellow sign when mopping/ vacuum hard floors.
- To ensure that you are dressed correctly and are wearing protective clothing if the task requires that they do so.

EDUCATION:

- Certificate in Hospitality Management or Diploma in hospitality management is an added Advantage

EXPERIENCE:

- Minimum 2 to 3 years' experience in a similar role with a good understanding of English, both written and oral

POSITION 8: ROOM ATTENDANT (4)

SUMMARY / SPECIFICATION OF POSITION

To clean up after guests and prepare the **rooms** for new guests. They must also ensure privacy and confidentiality for guests, in addition to addressing questions and concerns and reporting maintenance issues or other problems.

SPECIFIC DUTIES

- ✓ Prepare rooms by sweeping and mopping before new guests check in
- ✓ Turn mattresses and change linen on a regular basis or in sync with guests' requests
- ✓ Wash and sanitize bathrooms and replenish supplies such as soap, shampoo and towels
- ✓ Vacuum carpets and drapes and ensure that they are washed on a regular basis
- ✓ Replenish items in the minibar according to set standards
- ✓ Ensure that a record of consumed minibar items is maintained
- ✓ Deliver and retrieve items such as irons and ironing boards to guests and provide them with security instructions
- ✓ Empty waste paper bins and ashtrays and ensure that all waste is properly disposed of or sent for recycling
- ✓ Polish furniture and fittings according to established protocols and by safely using cleaning chemicals
- ✓ Report any obvious or dangerous room defects or fabric damage to the housekeeping manager

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- ✓ Make a proper log of all required items and incidents
- ✓ Gather laundry from guests' rooms, deliver it to the laundry area, and ensure that clean laundry is handed over to the guests
- ✓ If you agree with these terms and conditions, please sign and return one copy to Human Resource Manager.

EDUCATION:

- Certificate in Hospitality Management or Diploma in hospitality management is an added Advantage

EXPERIENCE:

- Minimum 2 to 3 years' experience in a similar role with a good understanding of English, both written and oral

POSITION 9: EXECUTIVE CHEF (1)

SUMMARY / SPECIFICATION OF POSITION

- An executive chef is the commander of the kitchen; he coordinates the kitchen staff and manages the preparation of meals.
- An executive chef's duties include menu planning and management responsibilities. An executive chef plans menus, creates daily and weekly specials, creates special menu for functions, and determines portions sizes. Before and during meals, an executive chef oversees prep work and ensures that all meals leaving the kitchen are consistent in presentation and quality.
- An executive chef must be active cost controlling and maintain of food cost.
- The executive chef will train and manage kitchen personnel and supervise/coordinate all related culinary activities.
- Executive Chef will monitor and review IDP's of subordinates to ensure proper training of the staff is taking a place.

EXECUTIVE CHEF'S DAILY ROLES AND RESPONSIBILITIES

- To ensure the implementation of a correct "food production schedule" for each department and for each crew to maximize effectiveness and efficiency of employees' working schedule.
- Plans the menu for the day, Estimate food consumption and requisition or purchase food
- Ensure that each department/section place an order for next day consumption based on their par stock levels.
- Ensure proper receiving, storage, and rotation of products to comply with the standards.
- Minimize waste and maximize thorough usage of food through careful ordering, proper and well-organized storage, use of proven recipes, and creative use of leftover food. (Review "waste/spoilage log")
- Manages the kitchen and ensures compliance with all standards of best practices
- Ensure that safety standards and sanitary requirements are met each and every day.
- Oversee catering events and may also offer culinary instruction and/or demonstrate culinary techniques.

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- Review Daily Flash Report and actively involved food and Labor cost controlling.
- Review “Sensitive Inventory Item” sheet daily and take proper action for variance.
- Ensure proper equipment operation/maintenance Executive Chef’s Weekly Roles and Responsibilities

WEEKLY ROLES AND RESPONSIBILITIES

- Attend daily departmental meeting to ensure all functions will be executed accurately.
- Review employees’ working schedule based on operation needed.
- To ensure that manning levels are correct and these are not exceeded without permission.
- Ensure that ordering practices remain within budget.
- To hold weekly meeting with Sous-Chefs and Chefs to ensure smooth running of all kitchen department.
- Establish portion sizes, test new recipes and file recipes for all new menu items in the recipe books.
- Review “Current Inventory Report” with Warehouse manager and Sous-Chef and make a plan to use any excessive inventory items.
- To attend Management Meetings as required. Executive Chef’s Monthly Roles and Responsibilities

MONTHLY (KEY ELEMENTS FOR SUCCESS)

- Ensure end of the inventory is accurate and completed.
- Review “Financial Statement” of the month and be aware of current financial status of the operations for all factors.
- Review “Cost of Goods Sold Percentage” for the month and develop a plan to manage the food cost if COGS percentage is exceed the budget.
- Reconciliation of all invoices
- To hold regular performance appraisals with all senior staff, identifying areas for development and training needs and ensuring that this training is affected.
- Analyze “What’s Hot, What’s Not” report from POS system and develop an action plan to ensure maximize “Customer Satisfaction” as well as financial result of the operation.
- Review “Stock Level” for each item and each department based on current operational situation.

EXECUTIVE CHEF’S YEARLY ROLES AND RESPONSIBILITIES (KEY ELEMENTS FOR SUCCESS)

- To prepare and submit on the required annual budgetary information and updates as required.
- Review and update any information related to food service annually and as needed
- To be fully aware of trends in the industry and make suggestions for improvement of the catering operation.
- Review Menu pricing at a minimum of one time a year.
- Menu re-engineering at a minimum of one time a year through review of scatter data and trends.

QUALIFICATION:

- Experience in institutional or large food service setting.

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- Knowledge of and experience in food service: ordering, inventory, budgeting, food preparation, family-style serving, buffet serving, cleaning, and institutional kitchen equipment.
- Must hold current Food Handler's card.
- Ability to work within a budget and purchase supplies efficiently.
- Experience in supervision.

MINIMUM EXPERIENCE:

- Culinary Certificate or Degree by an accredited culinary agency preferred
- Serve Safe Certification
- 7-10 years' experience in an professional busy kitchen, pubs and restaurant environment
- Strong preference for a chef who already locally sources their ingredients
- Able to deliver and exceed the expectations of a highly demanding clientele
- Ability to obtain and/or maintain any government required licenses, certificates or permits
- Professional appearance and manner, good character to work in a fast-paced team

POSITION 10: COOK (1)

SUMMARY / SPECIFICATION OF POSITION

Prepares food for clients. Helps devise new methods of cooking and new menu items. Streamlines work from back of house to front of house.

Cook Job Duties:

- Cleans food preparation areas as determined by law and company policy
- Prepares foods to the specifications of the client
- Prepares food before the arrival of guests
- Makes adjustments to food items to accommodate guests with allergies or specific diet concerns
- Manages other employees in the kitchen
- Acts as liaison to front-of-house employees to ensure proper food service temperature
- Seasons food according to recipes or company needs
- Orders ingredients and spices as needed
- Operates various kitchen appliance such as a blender, oven, grill, or stand mixer
- Portions, arranges, and garnishes food based on client preference
- Assists other cooks during the food assembly process
- Devises new recipes
- Estimates expected food consumption and organizes preparation
- Keeps records and accounts of food purchases
- Orders new menu items for specials or cheap deals
- Butchers and cooks animal meat based on the restaurant atmosphere
- Meets with customers to ensure a great meal experience
- Prepares any necessary sauces or accompaniments before meal service begins
- Stays open until the last customer leaves
- Offers a creative menu to compete with other local restaurants

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- Cleans up after business hours
- Communicates with owner about how to improve meal service
- Alters dishes based on consumer suggestions or requirements

Cook Skills and Qualifications:

- Able to work in a fast-paced environment
- Able to multitask, prioritize, and manage time efficiently
- Physical endurance to stand for an entire shift
- Self-motivated and self-directed
- Works well as part of a team and on individual tasks
- Able to quickly memorize complex or multiple orders
- Diploma or equivalent
- Able to work early mornings, nights, and weekends
- Physically able to stand and move during the length of shift; able to bend and kneel through shift.
- Must pass a background check
- Able to read and write

EXPERIENCE:

- Minimum 2 to 3 years' experience in a similar role with a good understanding of English, both written and oral

POSITION 11: STAFF COOK (1)

SUMMARY / SPECIFICATION OF POSITION

He cook will prepare meals and follow establishment recipes.

Duties and Responsibility

- Setting up, cleaning, and organizing work stations
- Preparing ingredients for the shift; washing vegetables, chopping, seasoning meat, etc.
- Taking orders from wait staff or computerized system
- Cooking order according to food health and safety standards
- Recommending ideas for specials or seasonal dishes
- Handling multiple food orders at one time
- Dressing order for presentation
- Ensuring that staff food is served timely and correctly.
- Storing all food properly

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- Sanitizing and cleaning work stations and utensils
- Reordering stock and food supplies
- Monitoring that all staff get meals
- Assisting other cooks in preparing food or helping other team members when needed

Cook Requirements and Qualifications

- Able to work in a fast-paced environment
- Able to multitask, prioritize, and manage time efficiently
- Physical endurance to stand for an entire shift
- Self-motivated and self-directed
- Works well as part of a team and on individual tasks
- Able to quickly memorize complex or multiple orders
- Previous experience as a cook, or relevant work experience
- Legally able to work in establishments which serve alcohol
- Able to work early mornings, nights, and weekends
- Able to read and write

Qualifications and Experience:

- At least level certificate, and a member of any catering group or Certificate in Hospitality Management **and** 2 to 3 years in a similar position

How to Apply

Applicants who meet the specified job requirements should prepare the following package: application letter; Curriculum Vitae; copies of academic transcripts and certificates; telephone and email contact; and contact information for three (3) referees. **Valid National Identification** and

Please Email your Application to **Bomah Hotel Limited –Gulu** on hr@bomahhotels.com or hand deliver to the Hotel within working hours, including your cover letter and CV clearly indicating in the Subject line Your Name and Address to the **Human Resource Manager**, Gulu not later than **19th April, 2021**

NOTE: Bomah Hotel is an equal opportunity employer; all who meet the above requirements are encouraged to apply. Any sort of lobbying with lead to automatic disqualification.

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