

Job Opportunity: Executive Chef with Logistics Expertise

Location: Kinshasa, DRC

Employer: Nish Apartments

Nish Apartments, a premier serviced apartment brand in the heart of Kinshasa, is expanding its operations and currently seeking a highly skilled, innovative, and logistically adept Executive Chef to lead our culinary services across multiple apartment sites throughout the city. This unique role blends the art of fine cooking with the precision of operational logistics, requiring someone who can manage not only kitchen creativity but also the challenges of city-wide meal coordination.

Position Summary:

As our Executive Chef, you will take full ownership of the design, preparation, and timely delivery of gourmet meals across a network of Nish Apartment locations. You will play a pivotal role in ensuring our residents receive consistently high-quality food experiences – rooted in a vibrant Afro-European fusion cuisine – served with professionalism and punctuality.

This is more than a kitchen job; it's a leadership position that calls for a strategic thinker who can balance culinary excellence with logistics, procurement, and time-sensitive service delivery.

Key Responsibilities:

- Design and execute a rotating menu of Afro-European fusion cuisine that caters to a diverse clientele.
- Manage food procurement, vendor selection, inventory control, and cost management.
- Oversee the preparation, packaging, and synchronized delivery of meals to multiple apartments throughout Kinshasa.
- Coordinate with kitchen staff, delivery personnel, and apartment managers to ensure timely and high-quality service.
- Maintain hygiene and safety standards across all stages of food handling and transport.
- Innovate with new meal ideas and seasonal offerings tailored to resident preferences.
- Report to senior management with performance, feedback, and improvement strategies.

Qualifications & Experience:

- Minimum 5 years of professional experience as a Chef in a high-paced, multi-location, or catering environment.
- Bachelor's Degree in Hospitality Management, Culinary Arts, or Business Management.
- Proven experience in food procurement, logistics, and team coordination.
- Strong knowledge of Afro-European cuisine, with the ability to creatively combine cultural flavours.
- Excellent organisational and time management skills.
- Ability to thrive under pressure and meet strict delivery windows.

What We Offer:

- Competitive salary and performance-based incentives.
- An opportunity to lead and shape a growing culinary operation.
- A dynamic work environment in Kinshasa's vibrant hospitality sector.
- Long-term growth potential within the Nish Apartments brand.
- A platform to express your culinary creativity while demonstrating operational excellence.

How to Apply:

Interested candidates are invited to submit the following:

- Updated CV
- Cover Letter outlining relevant experience
- Sample menu or photos of previous dishes (optional but preferred)