

We Are Hiring!

“Back of the House”

Job Description:

As a Back of the House Team Member at KFC, you'll be essential in our kitchen, focusing on preparing and cooking food to meet KFC's standards, upholding cleanliness, and adhering to all health and safety rules. This role suits those eager to enhance their culinary skills in a dynamic setting.

Responsibilities:

- Prepare and cook meals with attention to detail, ensuring all items meet KFC's quality standards.
- Follow recipes and presentation specifications as set by KFC.
- Operate kitchen equipment safely and efficiently.
- Maintain a clean and orderly kitchen by following sanitation standards and procedures.
- Comply with all food hygiene and safety regulations.
- Work collaboratively with other team members to ensure timely preparation and delivery of orders.
- Participate in ongoing training to improve skills and adapt to KFC's operational standards.

Qualifications:

- No prior experience necessary; training will be provided.
- A passion for cooking and a willingness to learn.
- Ability to work in a fast-paced environment.
- Good communication skills and the ability to work as part of a team.
- Flexibility to work in shifts, including weekends and holidays.

What We Offer:

- Competitive salary.
- Training and internal courses.
- Opportunities for advancement and professional growth.
- A dynamic and supportive work environment.

How to Apply:

Interested candidates should submit their CV and a valid ID to our HR department at applykfc@kfc.cw or apply directly through our whatsapp **+5999 678-0168**

We thank all applicants for their interest in joining the KFC team, but only those selected for an interview will be contacted.

