



## **Job Description: Midunu Culinary Intern**

**You love food. It's your passion. Sound like you? Then Midunu is the place for you.** As the country's premier dining experience with a multi-award winning chef, we know food is the glue that holds our society together and can create a large impact on the livelihoods of the many Ghanaians along the food chain.

Since 2014, we've showcased African excellence through our innovative approach to cooking called the New African Cuisine where culture, community and cuisine intersect with the environment, sustainability and economy....and the world has taken notice! We have been featured on CNN, BBC, the New York Times and have won several international awards.

As a **Midunu Culinary Intern**, expect to work in a fast-paced and dynamic team environment. You will finish the 11-month programme having gained a broad experience in various parts of our food enterprise.

Reporting to the Executive Chef, the Fellow will support the production and execution of hand-crafted chocolates and dining experiences through the planning, organizing and production necessary to achieve stated objectives in sales, costs, guest service and satisfaction, food quality and safety.

### Responsibilities

- Production of baked goods
- Production of chocolate truffles
- Production of food for dining experiences
- Fulfillment of client orders
- Executing standard operating procedures for kitchen, facilities management and food safety
- Keeping the kitchen clean and organized
- Managing kitchen and dining room inventory
- Receiving of goods



- Support to procurement
- Inputs to seasonal calendar
- Support to kitchen garden

### Qualifications and Specific Skills:

- Be able to communicate and understand the predominant languages of Midunu—English and a local language (Twi, Ga, Ewe, etc.). Ability to communicate in French will be an advantage.
- Have passion and practical experience in kitchen preparation and cooking.
- Have basic knowledge of roles, responsibility and duties within the service, food and beverage industry.
- Possess good math and basic computer skills
- Be able to work in a standing position for long periods of time
- Be able to reach, bend, stoop, and occasionally lift up to 50 pounds.
- Must be able to communicate clearly with managers and kitchen personnel
- Willingness to learn and share knowledge
- Driven and hard-working
- Ability to take direction and multi-task
- Experience in a professional kitchen environment is a plus.

### Benefits:

- Practical experience with culinary techniques
- Shadowing, mentoring, and training opportunity with world renowned chef and company
- Theory and practical training in the following:
  - Culinary math
  - Nutrition principles
  - Food safety and hygiene
  - Product identification
  - Mise en place
  - Knife skills



## MIDUNU

- o Cooking techniques for proteins, vegetables, starches, grains, sauce
- o Baking and chocolate techniques
- o Time management
- o Food costing

### Location:

- Tesano, Accra

### Schedule:

- 5 days a week, Monday – Friday plus
- Seasonal and occasional events resulting in late night work on weekends: prior notice will be provided.

### Duration:

- 11 months,

### Stipend:

- GHS800 - GHS1200/month

### To apply:

The application process includes an application, interview, and a reference check. If you are ready to join our team, complete the [application form here](#). Applications are accepted on a rolling basis.

Find out more about our operations on:

<http://midunu.com/>

<https://www.midunuchocholates.com/>