



Free Pentecostal Fellowship in Kenya,
HEAD OFFICE

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Thursday, April 2, 2026

RE: VACANCY ANNOUNCEMENT:

Position: CHEF

Background

The Free Pentecostal Fellowship in Kenya (FPFK) is an evangelical church registered in Kenya, operating across 38 regions with over 2,000 congregations and a membership exceeding 350,000. The church traces its roots to a fellowship formed by Norwegian and Swedish missionaries in the 1950s and 1960s and was officially established in 1977.

FPFK's vision is a Pentecostal movement meeting the needs of society holistically based on Christian values. Its mission is to preach the Word of God to all nations in preparation for the second coming of the Lord Jesus Christ by establishing churches that address spiritual, economic, and social needs through evangelism, education, training, and socio-economic initiatives.

The organization's core values are **love, integrity, obedience, unity, humility, stewardship, and service**. FPFK also plays an active role in civil society through its membership in ACT Alliance Kenya Forum and the National Council of Churches of Kenya (NCKK).

Job Purpose

FPFK is seeking to recruit a qualified, dedicated, and experienced Chef to join our team. The successful candidate will be responsible for preparing high-quality meals, maintaining excellent hygiene standards, and ensuring efficient kitchen operations in line with organizational values.

Key Duties & Responsibilities

- Plan, develop, and prepare well-balanced menus.
- Prepare and serve meals in a timely and efficient manner.
- Ensure all food produced is safe, high-quality, and appetizing.
- Maintain the highest standards of cleanliness and hygiene in the kitchen and food handling areas in compliance with public health regulations.
- Ensure proper food safety and sanitation practices at all times.
- Set up and stock workstations with all necessary supplies.
- Monitor food stock levels and minimize wastage.
- Take responsibility for catering equipment and utensils, including conducting regular inventories and reporting any loss or breakage.
- Ensure the kitchen is securely locked after operations and keys are safely kept.
- Work collaboratively with other staff and support overall kitchen efficiency.
- Undertake any additional duties as assigned by the supervisor in line with the role.

Minimum Requirements

- Bachelor's Degree or Diploma in Food & Beverage Production, Culinary Arts, or Hospitality from a recognized institution.
- Minimum of three (3) years' experience in a busy commercial kitchen.
- Valid Food Handler's Medical Certificate.
- Basic computer proficiency.
- Strong planning and organizational skills.
- Ability to work effectively in a team environment.

Key Competencies

- Creativity and innovation in food preparation.
- Excellent time management skills.
- Strong organizational abilities.
- Ability to work efficiently in a fast-paced environment.
- High level of integrity and professionalism.
- Good communication and interpersonal skills.

Performance Expectations (KPIs)

The Chef will be evaluated based on the following key performance areas:

- Food cost control within budget and minimal wastage.
- High meal quality and customer satisfaction.
- Timely preparation and service of meals on-time.
- Full compliance with food safety, hygiene, and public health regulations.

- Proper inventory management with minimal variance.
- Continuous improvement through training and menu innovation

Application Process

Interested and qualified candidates should submit their application, including a detailed CV and cover letter with three traceable referees of which one should be from church not later than 14th April, 2026 to:

**The General Secretary,
Free Pentecostal Fellowship in Kenya
Email: info@fpfk.or.ke**

