

WE ARE HIRING 🔍



Join a dynamic team with multiple innovative projects

Become our

Asian Cuisine Chef

(Gourmet restaurant – Ayoka)

(NOOM HOTEL DAKAR SEA PLAZA)

♂ **Male or Female** ♀



MISSIONS

Main Responsibilities

The Asian Cuisine Chef is responsible for:

Designing and enhancing an Asian-inspired culinary offering enriched with African influences, fully aligned with the excellence standards of luxury hospitality.

Acting as a true ambassador of the Ayoka restaurant's gastronomic identity, ensuring menu creation, innovation, and execution while delivering a refined, memorable, and distinctive customer experience.

Managing culinary operations with rigor, creativity, and high standards, while optimizing performance (quality, costs, profitability) and ensuring strict compliance with hygiene and food safety regulations.

Specific Responsibilities

Culinary creation & innovation

Develop signature menus combining Asian gastronomy with African influences, using a creative and contemporary approach.

Operational excellence

Ensure flawless execution of dishes in line with 5-star establishment standards.

Team management & supervision

Supervise, train, and develop kitchen teams with a focus on performance and skill development.

Financial management & performance

Control costs (food cost), manage budgets, optimize margins, and contribute to the outlet's profitability.

Procurement & product quality

Build and maintain strong relationships with local suppliers to ensure fresh, premium, and consistent quality products.

Hygiene & compliance (HACCP)

Ensure strict compliance with hygiene, food safety standards, and internal procedures.

Cross-functional collaboration

Work closely with F&B teams and Management to create culinary experiences, events, and special offers.

Customer experience & exceptional service

Focus on customer satisfaction, with particular attention to service quality and feedback.

Hands-on presence

Be operationally involved on a daily basis in culinary production.

Profile Required

Skills & Qualifications

- ✓ Minimum **3 to 5 years of proven experience** in Asian cuisine in a luxury hotel or fine dining environment
- ✓ Strong mastery of Asian culinary techniques (fusion cuisine is a plus)
- ✓ Good understanding of performance indicators (revenue, budget, costs)
- ✓ Expertise in kitchen management and team leadership
- ✓ Knowledge of HACCP standards and international standards

Personal Qualities

- Creativity, attention to detail, and constant pursuit of excellence
- Inspiring leadership and team-building ability
- Rigor, organization, and results-oriented mindset
- Strong team spirit and sense of hospitality
- Excellent interpersonal and communication skills
- Responsiveness, adaptability, and stress management
- Impeccable presentation and professional posture aligned with luxury standards
- Strong knowledge of international culinary standards and luxury dining codes
- Good command of management tools (stocks, costs, orders)

Languages

Professional proficiency in French and English is required



How to Apply

Please send your CV + cover letter with the job title to:

rh.ndkr@noomhotels.com

before **Friday, April 10, 2026**