

Resident/Temp Chef Role

This document outlines the professional responsibilities and conduct expectations for chefs engaged through Aron Helps, focused on delivering high-quality meal preparation and maintaining excellent kitchen standards within residential or commercial settings.

Employment Duration: More than 1 year

Core Duties and Responsibilities

The chef is responsible for planning and preparing nutritious, well-presented meals tailored to client preferences, dietary needs, and cultural requirements. This includes creating menus, sourcing fresh ingredients, and ensuring proper food storage and handling at all times. The chef will maintain cleanliness and organization in the kitchen, including washing utensils, sanitizing surfaces, and managing waste effectively. Serving meals at the specified location in the residence. They may also be required to handle grocery shopping, monitor inventory, and ensure kitchen supplies are adequately stocked. Consistency, taste, and presentation are key expectations in delivering a satisfying dining experience.

The chef is expected to maintain high standards of hygiene and food safety, while also reporting any kitchen maintenance issues or supply shortages. Flexibility is important, as the role may involve preparing meals for events, guests, or varying schedules.

Professional Skills and Qualifications

Candidates should demonstrate strong culinary skills, creativity, and attention to detail, along with a good understanding of food safety and hygiene practices. The ability to follow instructions, adapt to client preferences, and work independently is essential. Prior experience as a professional or private chef is highly preferred, along with good time management and organizational skills.

Communication Skills:

While not always a primary focus, the ability to communicate effectively and openly with employers or supervisors is helpful.

Additional Responsibilities

- Report food shortages, kitchen maintenance issues, equipment faults, accidents, or health and safety concerns promptly to the employer or management.
- Plan menus according to the employer's dietary preferences, nutritional requirements, and special occasions.
- Purchase groceries or assist with food shopping when required.
- Maintain confidentiality and professionalism within the household.
- Follow household rules, food hygiene regulations, and kitchen safety procedures at all times.
- Perform additional kitchen or household support duties as reasonably assigned.

Professional Skills and Qualifications

Culinary Experience

Previous experience as a private chef, cook, restaurant chef, or similar food preparation role is highly preferred. Strong attention to taste, presentation, portion control, cleanliness, and ingredient quality.

Food Preparation Skills

Ability to prepare a variety of nutritious, well-balanced, and well-presented meals while accommodating dietary restrictions and cultural preferences.

Food Safety & Hygiene

Strong knowledge of food handling, kitchen sanitation, safe food storage, and hygiene standards.

Communication Skills

Ability to communicate clearly and professionally with employers, household staff, suppliers, and guests when necessary.

Ability to Follow Instructions

Must be able to follow recipes, meal plans, dietary instructions, and household preferences while working independently with minimal supervision.

Time Management

Ability to organise meal preparation efficiently, manage multiple tasks, and serve meals on schedule.

Professional Conduct

Must maintain honesty, discretion, cleanliness, punctuality, professionalism, and respect for the employer's privacy while working within the household.

Disciplinary Measures

- Unauthorised absences may result in salary deductions
- Repeated rule violations constitute grounds for service termination
- Criminal intentions will result in immediate disassociation from Aron Helps
- Theft and missing work may be deducted from your salary according to the employer's instructions.
- Repeated violations of the listed rules are a cause for termination of services with Aron Helps.

Notice Periods:

- The Nigerian Labour Act stipulates minimum notice periods for termination of employment, which apply to domestic workers nationwide as well as Aron Helps Ltd or Aron Helps Domestic Services.
- The required notice for this contract of work contain within this code of conduct is 2 weeks for up to 3 months, one month for up to two years, two months for up to 3 years and more.
- A worker can resign (terminate the employment agreement themselves) after giving the appropriate notice by following the strict guideline above called Notice Periods.

Potential Liabilities:

If an employee leaves without giving proper notice, they may be liable for breach of contract. The employer could potentially seek compensation for any losses incurred due to the lack of notice.

Rumours and unrelated work issues

It is possible that your new employer has nosy or jealous neighbours who may say untrue things to you to poison your mind or discourage you from your work. It is important that you bring such concerns or information to the agency and your employer promptly for investigation and resolution. Loyalty is key!

Contractual Relationship Clause

The Service Provider acknowledges that this agreement establishes an independent service arrangement with Aron Helps acting solely as a platform connecting service providers with service recipients. This is not an employment contract, and Aron Helps does not assume employer responsibilities.

Accept Terms of Work with Your Signature

By signing below, you confirm your understanding and unconditional acceptance of the terms outlined herein.

ACCEPT TERMS OF WORK WITH YOUR FULL NAME SIGNATURE,
AND DATE.

FULL NAME AND SIGNATURE

DATE