

VACANCY: CATERER (PROFESSIONAL COOK) – IKORODU, LAGOS

About the Role

We are hiring an experienced and talented **Caterer** to join our fast-growing food business based in **Ikorodu, Lagos**. This individual must have a **passion for cooking**, a deep understanding of Nigerian cuisines, and a proven ability to prepare delicious and well-presented meals for both daily service and special events.

The ideal candidate should be particularly skilled at making **party-style smokey jollof rice, asun (peppered goat meat), fried rice**, and other popular local dishes.

Key Responsibilities

- Prepare high-quality, delicious meals with consistency and creativity.
- Cook and manage bulk food production for daily sales and events.
- Ensure excellent presentation and plating of all dishes.
- Maintain a clean and organized kitchen that complies with food safety standards.
- Manage kitchen stock, ingredients, and timely food preparation.
- Collaborate with the team to design daily menus or event-specific dishes.
- Innovate and improve recipes for customer satisfaction and brand growth.

Requirements

- Proven experience as a caterer or cook in a professional kitchen.
- Must be **very good at smokey party jollof rice, fried rice, and asun.**
- Ability to cook a wide range of Nigerian meals confidently.
- Strong attention to detail, cleanliness, and time management.
- Excellent knowledge of hygiene and kitchen safety practices.
- Ability to work under pressure and manage multiple cooking tasks.
- Team player with a positive attitude and good communication skills.
- Residence in or around **Ikorodu** is highly preferred.

How to Apply

Interested candidates should send their CV or a short bio with cooking experience to: hr@globalclique.net

Use "**Caterer – Ikorodu**" as the subject of the email.

Only shortlisted candidates will be contacted.