

Key Responsibilities

- The Chef de Partie provides a service to the Kitchen department by being fully responsible for the preparation of assigned menu items to set standards and carry out assigned kitchen duties.
- Preparation of food in line with Singita standards.
- Ensure that the cleanliness and hygiene of the kitchen is of the highest standard.
- Correct use and maintenance of kitchen equipment.
- Maintaining fridges and stores to the highest hygiene and stock rotation standards.
- · Correct management of waste and recycling.
- Minimising breakages of kitchen equipment.
- Maintain communication with the kitchen and FOH teams, where required.
- Focus on training and development of kitchen skills.
- Handover responsibilities and requests to the next shift coming on duty and ensure that a handover is received from previous shift, when coming on duty.
- Train and monitor junior staff.
- Assist with stocktakes; orders; and the management of sections of the kitchen, when required.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations.
- All roles at Singita may be required to perform other tasks as reasonably requested from time to time and as required by the business and/or operation. Singita fosters a culture of collaboration, and with this a support of the multi-skilling of staff.

Skills & Experience

- Senior High School/Secondary School qualification.
- Minimum of 2 years of cooking experience in a similar environment.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Ability to train and oversee staff, on a basic level.
- Passionate about chefing/kitchen related duties and a keen interest in self development in this area.
- Knowledge of safety procedures and the use of firefighting equipment.
- First Aid training (provided by company).
- Good communication skills.
- Care in personal hygiene and grooming.