



Senior Chef de Partie

VOLCANOES NATIONAL PARK, RWANDA

Key Responsibilities

The core function of the Senior Chef de Partie (SCDP) is to be responsible for the preparation of assigned menu items and kitchen duties, in line with the Singita Standard of Excellence and SOPs.

- Reports to the Head Chef and Sous Chefs.
- Ensuring the ultimate food experience for the guests, in line with the food concept of the lodge.
- Ensuring the quality and care of equipment and products; and the cleanliness of the workspaces at all times ("clean as you go").
- Minimising breakage.
- Recording and Reporting breakages and any equipment that needs maintenance attention and following up.
- Responsible for food safety, quality, and stocks.
- Strategic food management to reduce waste and costs, such as portion control, stock rotation, use of FIFO (First In First Out), or using leftover Mise-en-Place (MEP).
- Training and Development of other staff.
- Assist with stocktakes, orders; and the management of sections of the kitchen, when required.
- Assisting in menu creation.
- Communication with departmental teams to ensure that guest needs are met, and operations run effectively.
- Handover responsibilities and requests to the next shift coming on duty and ensure that a handover is received from the previous shift, when coming on duty.
- Overseeing on scullery's duty of the hot boxes.

Key Responsibilities

- Harvesting from AKARABO GARDEN in the manner that was taught/trained.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations.
- Active participation in and effective communication and support of Singita's conservation message and purpose.
- 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 support of the multi-skilling of staff.

To apply email your CV to Elvins.A@singita.com or visit:

www.singita.com/about/careers



Senior Chef de Partie

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Skills & Experience

- Minimum of 3 Years of cooking experience in a similar environment.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Sound knowledge of food and awareness of dietaries.
- Typing of menus.
- Knowledge of the Singita food style.
- Running a shift with assistance of CDP/DCDP.
- Ability to train and oversee staff, on a basic level.
- Passion for the industry and willingness to grow.
- Understanding of hygiene protocols and equipment.
- Sound knowledge of cleaning methods and products.
- Knowledge of safety procedures and the use of firefighting equipment.
- First Aid training (provided by company).
- Care in personal hygiene and grooming.
- Good communication skills in English, reading and writing.
- Computer knowledge (word, excel).
- Stamina for physical activity.
- Ability to receive feedback.
- Creativity.
- Rwandan citizen or a holder of a valid work permit.

Application process will close on 10th April 2023.

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