

Singita

CHEF DE PARTIE

ABOUT SINGITA

Singita is a conservation brand that has been preserving African wilderness for the past 25 years, offering guests an exceptional safari experience with 15 luxury, award-winning lodges and camps across six regions in Africa.

In partnership with non-profit funds and trusts who implement strategic conservation projects in each region, Singita is preserving and protecting pristine land and wildlife populations, and helping to create economic independence within local communities surrounding the reserves.

WHAT THE ROLE ENTAILS

The main purpose of the chef de partie is to ensure that quality food is produced in a hygienic environment, in line with the required Singita Standards. Portion control must be exercised according to the number of guests dining and stock rotation in terms of the mise-en-place used in preparation of dishes. The chef de partie is fully responsible for the preparation of assigned menu items to required standards, and carrying out assigned kitchen duties and is accountable to the Head Chef for these.

WHAT YOU WILL NEED

- A minimum of 2 years cooking experience in a senior CDP position
- Understanding of kitchen procedure and timing requirements and the ability to plan accordingly
- A passion for cheffing and kitchen-related duties and be determined to grow in this area
- Good communication skills
- Matric qualification
- Understanding of health and hygiene issues
- Knowledge of safety procedures and the use of fire-fighting equipment
- First aid training (would be advantageous)
- The ability to deal with constructive criticism

To apply for this role, please email your CV to HRSKNP@singita.com or complete the application on our website www.singita.com/about/careers



WHAT YOU WILL DO

In broad terms the CDP is responsible for:

- Preparation of food in line with Singita Standards of Excellence
- Ensuring 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
- Management of dustbins and recycling
- Communication with kitchen and lodge front of house staff to ensure the smooth running of the department
- Training and development in terms of kitchen skills
- Achieving service excellence through teamwork

OUR CORE VALUES

Core to the success of the individual in this role is that their personal values are aligned with Singita's



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