



CDP PASTRY CHEF RELIEF

Kruger National Park

Key Responsibilities

The core function of the CDP Pastry Chef is to support the Pastry Chef and to ensure that the pastry section produces the necessary breads, croissants, Danish pastries, ice creams, sorbets, cakes, biscuits and desserts integral to the daily menus and essential to the guest dining experience. These should be produced and presented to the standard expected by the guests of a world-class establishment.

In broad terms the CDP Pastry Chef is responsible for the following key result areas:

- 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
- Relieving the Pastry Chef when on leave.

Skills & Experience

- A minimum of 2 years cooking
- Experience in a similar environment
- Good all rounder in the kitchen
- 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 firefighting equipment
- First aid training
- The ability to deal with constructive criticism

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www.singita.com/about/careers