



Pastry Sous Chef

KRUGER NATIONAL PARK

Key Responsibilities

The main role of the Pastry Sous Chef is to be fully responsible for the management of the kitchen under the Head Chef and Senior Sous Chef, in line with the Singita Standard of Excellence and SOP.

- Ensuring the ultimate food experience for the guests, in line with the food concept of the lodge.
- Supervise the quality of food produced and served in a hygienic manner.
- Designing of menu – follow and implement new food concept.
- Monitoring the quality and care of equipment and products.
- Minimising breakage.
- Implement and maintain Health and Safety procedures.
- Strategic management of food to reduce waste, such as portion control and stock rotation.
- Training and Development of other staff.
- Assist with stocktakes, orders; and the management of sections of the kitchen, when required.
- 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 previous shift, when coming on duty.
- Active participation in and effective communication and support of Singita's conservation message and purpose.

Key Responsibilities

- Run the kitchen in a cost-effective manner, within an agreed budget. Strategic management of food to reduce waste, such as portion control and stock rotation.
- Preparation of pastry items to Singita standards, that include, breads; croissants; Danish pastries; ice-creams; sorbets; cakes; biscuits and desserts.

Skills & Experience

- Minimum of 3 Years of cooking experience in a medium-sized kitchen, in a similar environment.
- Able to calculate food costs and understand kitchen budget.
- Good computer literacy.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Wide food knowledge, able to design menus.
- Awareness of dietaries.
- Ability to train and oversee staff, with basic knowledge of labour legislation.
- Passion for the industry and willingness to grow.
- Ability to receive feedback.
- 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.
- Stamina for physical activity.
- Nationality or valid working visa.

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

www.singita.com/about/careers