Singita

Chef de Partie

SABI SAND, SOUTH AFRICA

Key Responsibilities

The core function of the Chef de Partie is to prepare food and carry out assigned duties in line with the Singita Standard of Excellence and SOP.

- The Chef de Partie reports to the Head Chef and Senior 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.
- Minimising breakage.
- Responsible for food safety, quality, and stocks.
- 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.
- 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.

Skills & Experience

- Minimum of 3 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.
- 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.