



Sous Chef - Pastry

SINGITA SABI SAND

Key Responsibilities

- Effective daily execution of the pastry kitchen in line with Singita Standards of Excellence
- Maintaining fridges and stores to the highest hygiene and stock rotation standards
- Communication with kitchen and lodge front of house staff to ensure the smooth running of the department
- Correct use and maintenance of kitchen equipment
- Timeously and accurately order necessary ingredients to enable the section to produce the required items
- Maintain a set of recipes which should be used to produce Pastry section items on a continuous basis
- Focus on training and development of kitchen skills.
- 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.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations.
- 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 a support of the multi-skilling of staff.

Skills & Experience

- Senior High School/Secondary School qualification.
- Minimum of 4 years experience in a medium sized pastry kitchen and a three years chef's qualification.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Creativity and the ability to formulate new menus within the pastry kitchen
- Ability to train and manage staff, with basic knowledge of labour legislation.
- Knowledge of safety procedures and the use of firefighting equipment.
- First Aid training (provided by company).
- Good communication skills.
- Care in personal hygiene and grooming.

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

www.singita.com/about/careers