



JUNIOR SOUS CHEF

ABOUT SINGITA

Singita is a conservation brand that has been preserving African wilderness for the past 28 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 junior sous chef is responsible for the management of the kitchen under the head chef and senior sous chef and assumes complete responsibility for the kitchen during their absence. The main purpose of the junior sous chef is to ensure that the kitchen is supervised and 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. All kitchen equipment must be cared for, with breakages kept to an absolute minimum. The junior sous chef must implement and adhere to health and hygiene standards and ensure that they play their part in the recycling process. Finally, the junior sous chef must hand over responsibilities and requests to the following shift coming on duty and ensure that they receive a handover from the previous shift when coming on duty. This position is accountable to the Head Chef.

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 NEED

- A minimum of 5 years' experience in a medium sized kitchen
- Matric qualification
- Professional cookery qualification (not a must, but would be advantageous)
- Assertiveness, patience and good organizational skills
- Understanding of kitchen procedure and timing requirements and be able to plan accordingly
- Passion for cheffing
- Good communication skills
- The ability to implement and maintain health and hygiene procedures
- Knowledge of fire and safety procedures
- First-Aid training (would be advantageous)
- The ability to deal with constructive criticism
- Ability to present healthy, innovative and modern dishes



WHAT YOU WILL DO

In broad terms the junior sous chef oversees the following key result areas:

- Supervision and training of the kitchen staff in line with the Singita Standard
- Preparation of food, in line with Singita Standards of Excellence
- Effective guest interaction to enhance guest satisfaction
- Effective management support to staff canteen
- Administration of orders to minimize shortages and wastage and effective stock control
- 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
- Communication with kitchen and lodge front of house staff to ensure the smooth running of the department
- 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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