

Singita

Head 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 Head Chef is responsible for the quality of food produced by the kitchens, keeping this in line with the service vision and creative concepts of the Lodges.

WHAT YOU WILL NEED

- Have experience in running multiple small to medium sized kitchens and a three years chef's qualification, or a minimum of 8 years experience with at least two of these at a similar level of responsibility
- Be able to calculate food costs and understand kitchen finances
- Good computer literacy
- A clear understanding of basic labour law and disciplinary procedures

WHAT YOU WILL NEED

- Assertiveness, patience and good organizational skills
- Understanding of kitchen procedure and timing requirements and be able to plan accordingly
- Good communication skills
- The ability to implement and maintain health and hygiene procedures
- Knowledge of safety procedures and the use of firefighting equipment
- First-Aid training
- A passion for cooking and an awareness of contemporary and innovative developments within the food and lodge industries as well as international trends
- The ability to deal with constructive criticism

To apply for this role, please email your CV to hrsss@Singita.com or complete the application on our website www.singita.com/about/careers



WHAT YOU WILL DO

In broad terms the head chef oversees the following key performance areas:

- Drive the broader goals of the company, in terms of the kitchens, by planning and implementing strategic management plans.
- Supervision and training of the kitchen staff in line with the Singita standard
- Supervision of food preparation, in line with Singita standards of excellence
- Effective guest interaction to enhance guest satisfaction
- Effective management of staff canteens
- 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
- Communication with kitchen and lodge front of house staff to ensure the smooth running of the department
- Contribute towards the 'green' operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations.

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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