



Junior Sous Chef - Pastry

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 Pastry Chef provides a service to the Kitchen department by being fully responsible for the management of the pastry kitchen under the Senior Pastry Chef. The Junior Sous Pastry Chef would assume responsibility for the pastry kitchen in the absence of his/her senior.

The main purpose of the Pastry Chef is to ensure that the pastry section produces the necessary breads, croissants, Danish pastries, ice creams, sorbets, cakes, biscuits and desserts integral to the daily menus and essential to the guest dining experience. These should be produced and presented to the standard expected by the guests of a world-class establishment.

WHAT YOU WILL NEED

- Senior High School/Secondary School qualification.
- Minimum of 3 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 for this role, please email your CV to hrss@singita.com or complete the application on our website www.singita.com/about/careers



WHAT YOU WILL DO

- 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.

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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