Singita

Senior Sous Chef

SINGITA OKAVANGO DELTA, BOTSWANA

Key Responsibilities

The main role of the Senior Sous Chef is to be fully responsible for the management of the kitchen under the Head Chef, in line with the Singita Standard of Excellence and SOP. Reports to the Head Chef and Sous Chefs.

- The Senior Sous Chef would assume responsibility for the kitchen in the absence of the Head Chef.
- He/she will need to work closely with the Head chef in the management of the kitchen team.
- Stock take, orders, and keeping food cost within the budget and low in all kitchens.
- Maintaining the kitchen moral.
- Minimising breakage. Reporting any breakages, recording breakages and any maintenance issues in the kitchens.
- Completion of all administration of the smooth running of the kitchens.
- Management of sections of the kitchen and staff canteens.
- Ensuring the ultimate food experience for the guests, in line with the food concept of the lodge.
- Effective guest interaction to enhance guest experiences.
- Running of the pass during service, assisting in cooking, and plating.
- Pick up of villa bookings and looking after the visit. Sending a report email after every visit to the head chef, group chef, lodge manager and general manager.
- Supervise the quality of food produced and ensure it is served in a hygienic manner. The full understanding of HACCP.
- 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.
- Designing of menu – follow and implement new food concept.
- Monitoring the quality and care of equipment and products - minimising breakage.
- Administration of orders to minimise shortages and wastage.
- Offers suggestions and creative ideas that can improve the kitchen's performance.
- Prepares food properly and to the highest standards.
- Responsible for training new staff members.
- Solves problems that may arise in the kitchen and takes control of the situation.
- Strategic management of food to reduce waste, such as portion control and stock rotation.
- Implement and maintain Health and Safety procedures, such as cleanliness and hygiene of the kitchen to ensure the highest standard.
- Communication with departmental teams to ensure that guest needs are met and operations run effectively.
- Focus on skills and knowledge development of staff.
- Contribute towards the sustainable operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations.
- Clean as you go.
- The use of FIFO (first in first out).
- Checking on scullery's duty of the hot boxes.
- Assisting in staff canteen when required.
- Active participation in, and effective communication and support of, Singita's conservation message and purpose.

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

www.singita.com/about/careers

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- 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

- Good communication in English, reading and writing.
- Strong admin skills, understanding of Excel and Word.
- Minimum of 3-5 years of cooking experience in a medium sized kitchen, in a similar environment.
- Knowledge of various cooking methods and ingredients and procedures.
- Understanding of kitchen procedure and timing requirements, and able to plan accordingly.
- Wide food knowledge, able to design menus and flavour profiles.
- Awareness of dietaries.
- Familiarity with industry best practices.
- Leadership.
- Creativity.
- Time management skills.
- Decision making.
- Handles pressure and long hours.
- Deals with uncertainty.
- Hand-eye coordination.
- Ability to train and oversee staff, with sound knowledge of labour legislation.
- 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.
- Stamina for physical activity.
- Management skills.
- Botswanan citizen or a holder of a valid work permit.

Please submit your application by 11 December 2026.

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