



Senior Sous Chef

SINGITA KRUGER NATIONAL PARK

Key Responsibilities

- 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 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.
- 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.

Skills & Experience

- A minimum of 5 years management experience in a medium sized kitchen
- Matric qualification
- Professional cookery qualification
- Assertiveness, patience and good organizational skills
- Understanding of kitchen procedure and timing requirements and be able to plan accordingly
- Passion for cheffing and kitchen-related duties
- Good communication skills
- The ability to implement and maintain health and hygiene procedures
- Knowledge of safety procedures and the use of fire-fighting equipment
- First-Aid training
- The ability to deal with constructive criticism and present healthy, innovative and modern dishes

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

www.singita.com/careers