

Group Roaming Pastry Chef

ACROSS SINGITA PROPERTIES

Key Responsibilities

The main purpose of the Group Roaming Pastry Chef is to travel to the different Singita properties and ensure the pastry kitchens are supervised and that food is produced in a hygienic environment, in line with the Singita Standard of Excellence and SOPs.

- Reports to the Group Executive Chef.
- Preferably based at Singita Management Company office in Cape Town but will spend most of the time working and training in the lodge's kitchen.
- Be responsible for the management of the pastry kitchen under the Head Chef or may assume responsibility in the absence of the Head Chef.
- The roaming chef may train and guide teams on the food direction and concepts created by the Group Executive Chef and provides detailed report during and after their work cycle.
- Preparation of pastry items to Singita standards, that include, breads; croissants; Danish pastries; ice-creams; sorbets; cakes; biscuits and desserts.
- Drive the broader goals of the Company by planning and implementing strategic plans and goals.
- Ensuring the ultimate food experience for the guests, in line with the food concept of the lodge.
- Effective guest interaction to enhance guest experiences.
- Supervise the quality of food produced and served in a hygienic manner.
- Designing of menu follow and implement new food concept.

Key Responsibilities

- Monitoring the quality and care of equipment and products - minimising breakage.
- Administration of orders to minimize shortages and wastage.
- 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.
- Identify and eliminate potential risks in the workplace to ensure minimal liability to Singita.
- Run the kitchen in a cost-effective manner, within an agreed budget. 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 kept to the highest standard.
- Communication with departmental teams to ensure that guest needs are met, and operations run effectively.
- Look for opportunities to grown and train staff; and involvement in succession planning.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations
- Active participation in and effective communication and support of Singita's conservation message and purpose.
- 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

- A 3 Year Chef Qualification or a minimum of 4-8 years' experience in a role of similar responsibility.
- Flexibility to travel.
- Able to calculate food costs and understand kitchen budget.
- Good computer literacy.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Wide food knowledge, able to design menus.
- Awareness of dietaries.
- Ability to train and manage staff.
- A clear understanding of labour law and disciplinary procedures.
- Understanding kitchen procedure and timing requirements and being able to plan accordingly.
- Passion for the industry and willingness to grow.
- Understanding of hygiene protocols and equipment.
- Sound knowledge of cleaning methods and products.
- The ability to deal with constructive criticism and present healthy, innovative, and modern dishes.
- Curiosity and ongoing learning to stay abreast of food style and direction at Singita.
- Knowledge of safety procedures and the use of firefighting equipment.
- First Aid training (provided by company).
- Care in personal hygiene and grooming.
- Excellent communication skills.
- Stamina for physical activity.
- Nationality or valid working visa.

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