



Group Roaming Chef

SINGITA MANAGEMENT COMPANY, CAPE TOWN

Key Responsibilities

The main role of the Group Roaming Chef is to ensure that the kitchen is supervised, and that quality food is produced in a hygienic environment, in line with the required Singita Standards of Excellence and SOPs.

- The Group Roaming Chef reports to the Group Executive Chef.
- Based at Singita Management Company office in Cape Town but will spend most of the time working and training in the lodge's kitchen.
- Provide hands when teams are understaffed and require extra resources.
- Be responsible for the management of the kitchen under the Head Chef or may assume complete responsibility for the kitchen Head Chefs absence.
- Preparation of food in line with Singita Standards of Excellence.
- Exercise portion control.
- Stock rotation in terms of the mise-en-place used in the preparation of dishes.
- 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 are of the highest standard.
- Correct use and maintenance of kitchen equipment.

Key Responsibilities

- 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.
- It is the responsibility of the roaming chef to monitor standards within the department and the Head Chef. The roaming chef must drive the appropriate food directive for the lodges and help move the department towards achieving broader company goals.
- The roaming chef may train and guide teams on the food direction and concepts created by the Group Executive Chef.
- The roaming chef provides a detailed report during and after their work cycle to the Group Executive Chef, Head Chef, and General Manager.
- Active participation in and effective communication and support of Singita's conservation message and purpose; as well as 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 support of the multi-skilling of staff.

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

www.singita.com/about/careers



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Skills & Experience

- A 3 Year Chef Qualification or a minimum of 4 years' experience in a role of similar responsibility.
- Flexibility to travel.
- Able to calculate food costs and understand kitchen budget.
- Good computer literacy.
- Wide food knowledge, able to design menus.
- Awareness of dietaries.
- Assertiveness, patience, and good organizational skills.
- Understanding kitchen procedure and timing requirements and being able to plan accordingly.
- Passion for food 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 firefighting equipment,
- First-Aid training.
- 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.

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