



Snr Staff Chef

SINGITA KRUGER NATIONAL PARK

Key Responsibilities

The SNR staff chef provides a service to the staff canteen. The SNR staff chef is fully responsible for the management of the staff kitchen. The main purpose of the SNR staff 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. Portion control must be exercised according to the number of staff dining and stock rotation in terms of the mise-en-place used in the preparation of dishes.

All kitchen equipment must be cared for, with breakages kept to an absolute minimum. Any equipment maintenance issues must be reported to the Head Chef immediately. The SNR staff chef must implement and adhere to health and hygiene standards and ensure that they play their part in the recycling process.

Finally, the SNR staff chef must hand over responsibilities and requests to the next shift coming on duty and ensure that they receive a handover from the previous shift when coming on duty.

This position is accountable to the Head Chef.

In broad terms the Snr Staff Chef oversees the following key result areas:

- Supervision and training of the kitchen staff in line with the Singita Standard.
- Preparation of food, in line with Singita Standards of Excellence.
- Effective staff interaction to enhance staff satisfaction.

Key Responsibilities

- 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.
- Maintaining fridges and stores to the highest hygiene and stock rotation standards.
- Communication with kitchen and skills developer chef to ensure the smooth running of the department.
- Achieving service excellence through Teamwork.

Skills & Experience

- A minimum of 5 years of management cooking experience in a senior CDP position in a medium-sized kitchen
- Understanding of kitchen procedure and timing requirements and the ability to plan accordingly
- Matric qualification
- Assertiveness, patience, and good organizational skills
- Understanding of kitchen procedures and timing requirements and being able to plan accordingly

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

www.singita.com/about/careers



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Skills & Experience

- 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 firefighting equipment
- First-Aid training
- The ability to deal with constructive criticism and present healthy, innovative and, modern dishes

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