



Senior Sous Chef

VOLCANOES NATIONAL PARK, RWANDA

Key Responsibilities

- The Senior Sous Chef provides a service to the Kitchen department by being fully responsible for the management of the private villa (Kataza House) kitchen under the Head Chef.
- The Senior Sous Chef would assume responsibility for the private villa kitchen in the absence of the Head Chef.
- The main purpose of the Senior Sous Chef is to ensure that the private villa kitchen is supervised, and that quality food is produced and served in a hygienic manner, in line with Singita standards.
- Portion control must be exercised according to the number of people dining and stock rotation in terms of the mise-en-place used in the preparation of dishes.

Key Responsibilities

- Management and training of kitchen staff in line with Singita standards.
- Preparation of food in line with Singita standards.
- Effective guest interaction to enhance guest experiences.
- Effective management of the staff canteens.
- Administration of orders to minimise shortages and wastage.
- Ensure effective stock control.
- Ensure 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.
- Maintain communication with the kitchen and FOH teams, where required.
- Focus on training and development of kitchen skills.
- 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.
- Where applicable: preparation of pastry items to Singita standards, that include, breads; croissants; Danish pastries; ice-creams; sorbets; cakes; biscuits and desserts.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations.

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

www.singita.com/about/careers



Senior Sous Chef

VOLCANOES NATIONAL PARK, RWANDA

Skills & Experience

- Senior High School/Secondary School qualification.
- Minimum of 3-5 years management experience in a medium sized kitchen.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Ability to train and manage staff, with sound knowledge of labour legislation.
- The ability to implement and maintain health and hygiene procedures.
- Follow and implement new food concepts.
- Wide food knowledge, able to design menus.
- Knowledge of safety procedures and the use of firefighting equipment.
- First Aid training (provided by company).
- Good communication skills.
- Care in personal hygiene and grooming.

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