



Senior Sous Chef

SINGITA KRUGER NATIONAL PARK

Key Responsibilities

The senior sous chef provides a service to the kitchen department. The senior sous chef is fully responsible for the management of the kitchen under the head chef and assumes complete responsibility for the kitchen in his/her absence.

The main purpose of the senior sous 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 guests dining and stock rotation in terms of the mise-en-place used in 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 senior sous chef is also responsible to continually grow the junior kitchen staff and him/herself in terms of kitchen knowledge and skills and to discuss any training requirements with the Head Chef. The senior sous chef must implement and adhere to health and hygiene standards and ensure that they play their part in the recycling process.

Finally, the senior sous chef must hand over responsibilities and requests to the next shift

Key Responsibilities

coming on duty and ensure that they receive a handover form the previous shift when coming on duty.

This position is accountable to the Head Chef

In broad terms the sous chef oversees the following key result areas:

1. Supervision and training of the kitchen staff in line with the Singita Standard.
2. Preparation of food, in line with Singita Standards of Excellence.
3. Effective guest interaction to enhance guest satisfaction.
4. Effective management of staff canteens.
5. Administration of orders to minimize shortages and wastage and effective stock control.
6. Ensuring that the cleanliness and hygiene of the kitchen is of the highest standard.
7. Correct use and maintenance of kitchen equipment.
8. Maintaining fridges and stores to the highest hygiene and stock rotation standards.
9. Communication with kitchen and lodge front of house staff to ensure the smooth running of the department.
10. Achieving service excellence through Teamwork.

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

www.singita.com/about/careers



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Skills & Experience

1. A minimum of 5 years management experience in a medium sized kitchen
2. Assertiveness, patience and good organizational skills
3. Understanding of kitchen procedure and timing requirements and be able to plan accordingly
4. Passion for cheffing and kitchen-related duties
5. Good communication skills
6. The ability to implement and maintain health and hygiene procedures
7. Knowledge of safety procedures and the use of firefighting equipment
8. First-Aid training
9. The ability to deal with constructive criticism and present healthy, innovative and modern dishes

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