



Senior Sous Chef

SINGITA SABI SAND

Key Responsibilities

- Supervision and training of kitchen brigade
- Preparation of food in line with Singita Excellence
- Guest interaction to enrich guest satisfaction
- Assist with the oversight of staff canteen at the Lodge
- Administration of orders & stock control to minimize shortages and wastage
- Ensuring that the cleanliness and hygiene of the kitchen is of the highest standard
- Correct use and maintenance of kitchen equipment
- Maintaining fridges and stores and maintaining stock rotation standards
- Communication with kitchen and lodge front of house staff to ensure the smooth running of the department
- Actively contribute to Singita's sustainability programmes
- Be in possession of a valid South African work permit

Skills & Experience

- A minimum of 5 year's work experience – ideally 2 years as a trainee and in a well-recognized five-star hotel or world class lodge, as an assistant manager
- Exceptional Food and Beverage knowledge
- Financial management ability
- A hardworking, co-operative manner
- High standards of service excellence and a passion for the industry
- Attention to detail
- Exceptional English and a second language would be preferable
- Good computer literacy
- Excellent management ability and communication skills
- A clear understanding of basic labour law and disciplinary procedures
- A developmental approach to staff
- Assertiveness, patience and good organizational skills
- Understanding of housekeeping and maintenance procedures
- An awareness of developments within the food and lodge industries, as well as international trends in hospitality

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

www.singita.com/about/careers