



Sous Chef

PAMUSHANA, ZIMBABWE

Key Responsibilities

The main role of the Sous Chef is to be fully responsible for the management of the kitchen under the Head Chef, in line with the Singita Standard of Excellence and SOP.

- The Sous Chef would assume responsibility for the kitchen in the absence of the Head Chef.
- Management of sections of the kitchen and staff canteens.
- Ensuring the ultimate food experience for the guests, in line with the food concept of the lodge.
- Effective guest interaction to enhance guest experiences.
- Supervise the quality of food produced and served in a hygienic manner.
- Designing of menu – follow and implement new food concept.
- Monitoring the quality and care of equipment and products - minimising breakage.
- Administration of orders to minimize shortages and wastage.
- 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.

Key Responsibilities

- Strategic management of food to reduce waste, such as portion control and stock rotation.
- Implement and maintain Health and Safety procedures, such as cleanliness and hygiene of the kitchen kept in the highest standard.
- Communication with departmental teams to ensure that guest needs are met, and operations run effectively.
- Focus on skills and knowledge development of staff.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations
- Active participation in and effective communication and support of Singita's conservation message and purpose.
- 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 a support of the multi-skilling of staff.

To apply email your CV to pamushana.admin@malilangwe.org or visit:

www.singita.com/about/careers



Sous Chef

PAMUSHANA, ZIMBABWE

Skills & Experience

- Minimum of 3-5 Years of cooking experience in a medium sized kitchen, in a similar environment.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Wide food knowledge, able to design menus.
- Awareness of dietaries.
- Ability to train and oversee staff, with sound knowledge of labour legislation.
- Passion for the industry and willingness to grow.
- Ability to receive feedback.
- Understanding of hygiene protocols and equipment.
- Sound knowledge of cleaning methods and products.
- Knowledge of safety procedures and the use of firefighting equipment.
- First Aid training (provided by company).
- Care in personal hygiene and grooming.
- Good communication skills.
- Stamina for physical activity.
- Zimbabwean nationality.

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