



Senior Chef de Partie - Pastry

VOLCANOES NATIONAL PARK, RWANDA

Key Responsibilities

- The Senior Chef de Partie_Pastry provides a service to the Kitchen department by being fully responsible for the supervision of the pastry kitchen under the Head Chef.
- The main purpose of the Senior Chef de Partie_Pastry is to ensure that the pastry kitchen is supervised, and that quality food is produced and served in a hygienic manner, in line with Singita standards. He is responsible for preparation of pastry items, that include, breads; croissants; Danish pastries; ice-creams; sorbets; cakes; biscuits and desserts.
- 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.
- Kitchen equipment must be cared for, and breakages kept to a minimum.

Closing date for applications is 23.04.2022.

Key Responsibilities

- Operating and supervising the pastry section of the kitchen and liaising with the head chef and sous chefs to ensure a successful working environment.
- Train and monitor junior staff in line with Singita standards.
- Preparation of food in line with Singita standards.
- Effective guest interaction to enhance guest experiences.
- Administration of orders to minimize shortages and wastage.
- Assist with stock takes; orders; and the management of sections of the pastry kitchen.
- Correct management of waste and recycling.
- 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

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

www.singita.com/about/careers



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Skills & Experience

- Senior High School/Secondary School qualification.
- Minimum of 3 years of cooking experience in a similar environment in pastry section.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Ability to train and oversee staff, on a basic level.
- The ability to implement and maintain health and hygiene procedures.
- Wide food knowledge, able to design menus.
- Passionate about chefing/kitchen related duties and a keen interest in self-development in this area.
- 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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