

# Singita

## HEAD CHEF

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### ABOUT SINGITA

Singita is a conservation brand that has been preserving African wilderness for the past 25 years, offering guests an exceptional safari experience with 15 luxury, award-winning lodges and camps across six regions in Africa.

In partnership with non-profit funds and trusts who implement strategic conservation projects in each region, Singita is preserving and protecting pristine land and wildlife populations, and helping to create economic independence within local communities surrounding the reserves.

### WHAT THE ROLE ENTAILS

The main purpose of the Head Chef is to manage the kitchen and the quality of food in the various sections, in line with Singita standards and within the creative concepts of the lodge.

It is the responsibility of the Head Chef to monitor standards within the department. The role is additionally strategic in nature as the Head Chef drives the food directives of the lodge as well as to ensure the department achieves its broader goals.

The guests expectations regarding the standard of the food should be exceeded.

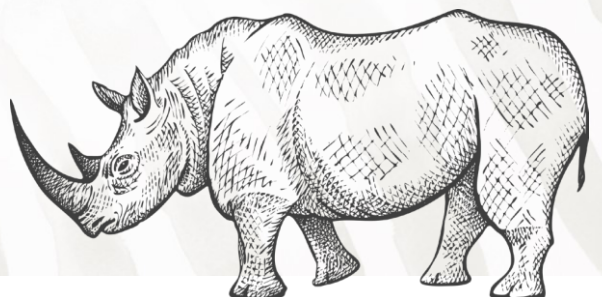
Kitchens must be run in a cost effective manner, within an agreed budget.

The Head Chef must look for opportunities to grow and train staff.

### WHAT YOU WILL NEED

- A 3 year Chef qualification or a minimum of 4 years experience in a role of similar responsibility.
- Able to calculate food costs and understand kitchen budgets.
- Good computer literacy.
- A clear understanding of labour law and disciplinary procedures.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Ability to train and manage staff.
- The ability to implement and maintain health and hygiene procedures.
- 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.
- A valid driver's license with at least 3 years driving experience.

To apply for this role, please email your CV to [Jobapplications@grumeti.singita.com](mailto:Jobapplications@grumeti.singita.com) or complete the application on our website [www.singita.com/about/careers](http://www.singita.com/about/careers)



## WHAT YOU WILL DO

- Drive the broader goals of the Company by planning and implementing strategic plans and goals.
- Management and training of kitchen staff in line with Singita standards.
- Supervision of food preparation in line with Singita standards.
- Effective guest interaction to enhance guest experiences.
- Oversee the management of the staff canteens by ensuring that all staff are provided with meals sufficient in quantity and nutrition.
- Effective management of the Singita School of Cooking together with the Skills Trainer.
- 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.
- Maintain communication with the kitchen and FOH teams, where required.
- 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.
- Identify and eliminate potential risks in the workplace to ensure minimal liability to Singita.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations.
- 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.

## OUR CORE VALUES

Core to the success of the individual in this role is that their personal values are aligned with Singita's.



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