

Singita

Chef de Partie

ABOUT SINGITA

Singita is a conservation brand that has been preserving African wilderness for the past 28 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 Chef de Partie provides a service to the Kitchen department by being fully responsible for the preparation of assigned menu items to set standards and carry out assigned kitchen duties.

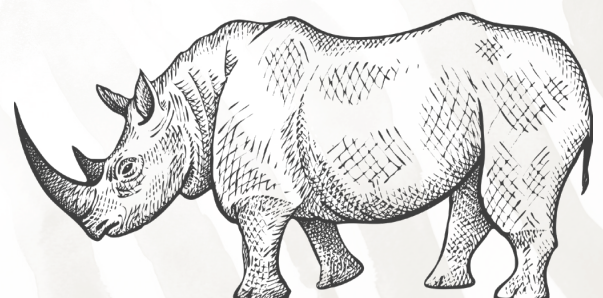
The main purpose of the Chef de Partie is to ensure that quality food is produced and served in a hygienic manner, in line with Singita standards. Portion control must be exercised according to the number of people dining and stock rotation in terms of the mise-en-place used in the preparation of dishes.

Kitchen equipment must be cared for and breakages kept to a minimum.

WHAT YOU WILL NEED

- Senior High School/Secondary School qualification.
- Minimum of 2 years of cooking experience in a similar environment.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Ability to train and oversee staff, on a basic level.
- Passionate about cheffing/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.

To apply for this role, please email your CV to HRSSS@singita.com or complete the application on our website www.singita.com/about/careers



WHAT YOU WILL DO

- Preparation of food in line with Singita standards.
- 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.
- Correct management of waste and recycling.
- Minimising breakages of kitchen equipment.
- 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.
- Train and monitor junior staff.
- Assist with stocktakes; orders; and the management of sections of the kitchen, when required.
- 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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