



Sous-Chef

VOLCANOES NATIONAL PARK, RWANDA

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. Reports to the Head Chef and Senior Sous Chefs.

- The Sous Chef would assume responsibility for the kitchen in the absence of the Head Chef and Senior Sous Chef.
- He/she will need to work closely with the Head chef, in the management of the kitchen team.
- Stock take, orders, and keeping food cost within the budget and low in all kitchens.
- Maintaining the kitchen moral.
- Minimizing breakage. Reporting any breakages/recording breakages and any maintenance issues in the kitchens.
- Completion of all administration of the smooth running of the kitchens.
- 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.
- Running of the pass during service, assisting in cooking, plating.
- Picking up of KH bookings and looking after the visit. Sending an email after every visit to, head chef, group chef, lodge manager and general manager.
- Supervise the quality of food produced and served in a hygienic manner. The full understanding of HACCP.
- 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.
- Designing of menu – follow and implement new food concept.
- Monitoring the quality and care of equipment and products - minimising breakage.

Key Responsibilities

- Administration of orders to minimize shortages and wastage.
- Offers suggestions and creative ideas that can improve the kitchens performance.
- Prepares food properly.
- Responsible for training new staff members.
- Solves problems that may arise in the kitchen and seizes control of the situation.
- 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.
- Clean as you go.
- The use of FIFO, (first in first out).
- Checking on scullery's duty of the Hot boxes.
- Working with nursey supervisors, to ensure the continuity of fresh produce from Akarabo garden nursery.
- Harvesting from AKARABO GARDEN in the manner that was taught/trained.
- Assisting in staff canteen when required.
- 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 SVNPcareers@singita.com or visit:

www.singita.com/about/careers



Sous-Chef

VOLCANOES NATIONAL PARK, RWANDA

Skills & Experience

- Good communication in English, reading and writing.
- Strong admin skills, understanding of Excel/Word.
- Minimum of 3-5 Years of cooking experience in a medium sized kitchen, in a similar environment.
- Knowledge of various cooking methods and ingredients and procedures.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Wide food knowledge, able to design menus/flavour profiles.
- Awareness of dietaries.
- Familiarity with industry's best practices.
- Leadership.
- Creativity.
- Time management skills.
- Decision making
- Handles pressure and long hours.
- Deals with uncertainty.
- Eye-hand coordination
- 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.
- Stamina for physical activity.
- Management skills
- Rwandan citizen or a holder of a valid work permit.

Application process will close on 15th October 2023.

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