

CHEF SKILLS DEVELOPER AT KRUGER NATIONAL PARK - SOUTH AFRICA

Primary Purpose

- Train and develop trainee chefs at the Singita Community Culinary School in all sections of the kitchen
- Supervise trainee chefs
- Manage the staff canteens
- Hosting guest cooking classes and events

Skills & Experience

- A minimum of one and a half years management experience in a medium sized kitchen with a history of on-the-job training
 - Broad knowledge of basic cooking skills
 - Assertiveness, patience and good organisational skills
 - Understanding of kitchen procedures and timing requirements and be able to plan accordingly
 - Passionate about being a chef and doing kitchen-related duties
 - Good communication skills
 - The ability to implement and maintain health and hygiene procedures
 - Knowledge of safety procedures and the use of firefighting equipment
 - First-aid training
 - The ability to deal with constructive criticism and present healthy, innovative dishes
- Formal training from a recognised chef training establishment would be an advantage (e.g. ICA/Silwood)

Values

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

Attributes

- Creativity
- Passion
- Business Sense
- Attention to Detail
- Team Player
- Practice
- Multitask
- Commitment to Quality
- Quick Decisions
- Development of staff
- Handle Criticism

Work style and approach:

- Curious and passionate about our industry
- A collaborative working style
- Has a flexible approach

- Has a sophisticated approach to communicating via the various channels
- A quick learner

Expectations

- Training of the SCCS trainees in line with the Singita Standard
- Providing staff with nutritionally balanced meals
- Financial management of the staff canteens
- Ensuring that the cleanliness and hygiene of the Staff canteen kitchens are of the highest standard
- HACCP implementation in staff kitchen and canteen
- Correct use and maintenance of kitchen equipment
- Maintaining fridges and stores to the highest hygiene and stock rotation standards
- Communication with head chefs in Singita to ensure progression of trainees in Singita kitchens
- Achieving service excellence through teamwork
- Providing unique guest experiences in SCCS to assist with our fundraising goals

To apply for this role, please email your CV to
hrsknp@singita.com