

Chef de Partie AT KRUGER NATIONAL PARK - SOUTH AFRICA

Primary Purpose

The main purpose of the chef de partie is to ensure that quality food is produced in a hygienic environment, in line with the required Singita Standards. Portion control must be exercised according to the number of guests dining and stock rotation in terms of the mise-en-place used in preparation of dishes. The chef de partie is fully responsible for the preparation of assigned menu items to required standards, and carrying out assigned kitchen duties and is accountable to the Head Chef for these.

Skills & Experience

- A minimum of 2 years cooking experience in a senior CDP position
- Understanding of kitchen procedure and timing requirements and the ability to plan accordingly
- A passion for cheffing and kitchen-related duties and be determined to grow in this area
- Good communication skills
- Matric qualification
- Understanding of health and hygiene issues
- Knowledge of safety procedures and the use of fire-fighting equipment
- First aid training (would be advantageous)
- The ability to deal with constructive criticism

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

In broad terms the CDP is responsible for:

- Preparation of food in line with Singita Standards of Excellence
- Ensuring 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
- Management of dustbins and recycling
- Communication with kitchen and lodge front of house staff to ensure the smooth running of the department
- Training and development in terms of kitchen skills
- Achieving service excellence through teamwork

To apply for this role, please email your CV to

hsknp@singita.com