



Community | Conservation | Hospitality

Junior Sous Chef – Castleton

Primary Purpose

The core function of the Sous chef is to assist in the management of the lodge kitchen at Castleton, and to run the kitchen in the absence of the Sous Chef.

Skills & Experience

- A minimum of 2 years management experience in a small-to-medium sized kitchen
- International experience in a similar 5 star establishment
- Experience in fine dining and a la carte service
- Ability to produce innovative and modern dishes to the highest of standards
- Ability to be flexible and adaptable
- Excellent understanding of kitchen procedure and timing requirements
- Excellent planning and organisational skills
- Good interpersonal and communication skills (verbal and written)
- Working knowledge of Health, Safety and hygiene practices

ABOUT SINGITA

An award-winning safari company with 12 lodges and camps across five regions of Africa, Singita works actively to protect and maintain land and its wildlife in its original state, to minimize the impacts of human intrusion. It assists the people who live on the outskirts of its reserves in South Africa, Tanzania and Zimbabwe, to understand the intrinsic value of these pristine areas and experience the benefits of preserving the land. Singita's vision is to share a unique part of the world while respecting the natural environment via successful conservation practices across a million acres of land on the African continent.

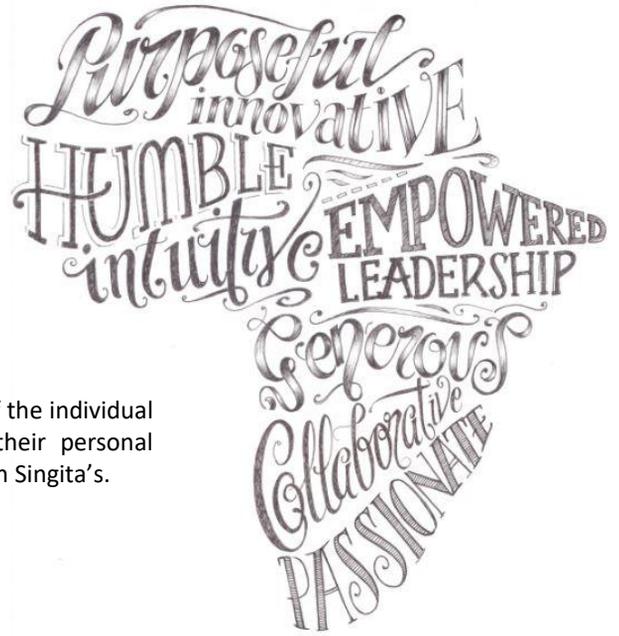


To apply for this role, please email your CV to hrsss@singita.com or fill in the application on our website!

Expectations

- Supervision and training of kitchen brigade
- Preparation of food in line with Singita Excellence
- Guest interaction to enrich guest satisfaction
- Management of staff canteen
- Administration of orders & stock control to minimize shortages and wastage
- 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 and maintaining stock rotation standards
- Communication with kitchen and lodge front of house staff to ensure the smooth running of the department
- Actively contribute to Singita's sustainability programmes
- Be in possession of a valid South African work permit

CHARACTERISTICS OF THE INDIVIDUAL



Values

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

Attributes

- A natural relationship builder
- A mature approach to life in general
- Passionate about the business and detail
- Highly self-motivated and self-directed
- Comfortable assuming ownership for their role in the business
- Passionate about sustainability and "giving back"
- Works comfortably under pressure

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