



THE COUNTRY CLUB
JOHANNESBURG

Job Advert: Chef de Partie - Pastry

Qualifications:

Grade 12 or equivalent
Tertiary qualification (an advantage)

Minimum / Previous experience:

2 – 3 years' experience in the pastry kitchen or similar.

Personal attributes & Skills:

Effective communication skills, ability to cope under stressful conditions, ability to pay attention to details, adherence to specific ingredients and measurement needed for various menus, ability to make quick decisions, ability to maintain a high level of hygiene and cleanliness, ability to work effectively as part of a team, ability and willingness to work shifts and or extra hours when required and immediate availability preferred.

Primary Purpose:

Assisting in overseeing and directing all aspects of the operation of the pastry department, and in providing functional assistance, coordinating activities and functions with other heads in the food and beverage department, especially in the absence of Sous Chef. Perform administrative tasks as communicated by senior chefs.

Key Responsibilities:

- Ensure consistent and smooth running of pastry production.
- Ensure effective stock purchase, its receipt and storage.
- Ensure that working areas are always kept clean.
- Assist other kitchen staff and departments as need arises.
- Supervise performance of pastry staff to ensure proper activity and monitor the quality and quantity of food prepared.
- Ensure that required standards are adhered to in the production and preparation of food – in quality, quantity and safety.
- Work towards exceeding customer's expectation by encouraging and promoting high level of service.
- Ensure all complaints, inquiries and suggestions by members are attended to accordingly.
- Give appropriate support or guidance to members of the pastry department when need arises and promote good team spirit regularly.
- Ensure all dishes are prepared according to specification and served at the correct quality, portion size, temperature and ensure proper presentation and garnishing of food.
- Partly responsible for the kitchen hygiene standards.
- Prepare substitute items.
- Ensure innovative use of ingredients and equipment to optimize presentation of all meals.
- Report the need for maintenance to appropriate staff

Property:

Woodmead