



THE COUNTRY CLUB
JOHANNESBURG

Job Advert: Commis Chef – Staff Dining Room

Qualifications:

Grade 12 or equivalent; Diploma or tertiary qualification in Culinary Arts (preferred)

Minimum / Previous experience:

1-3 year's working experience in a similar position

Skills, Abilities & Personal Attributes:

Effective communication skills, capable of coping under stressful conditions, maintains a high level of hygiene and cleanliness, work effectively as part of a team, willingness to work shifts and or extra hours when required.

Key Responsibilities:

- Preparing, cooking and serving of all daily staff and caddy meals;
- Produce staff meals of a high standard and maintain high level service;
- Ensure all dishes are prepared according to specification and served at the correct quality, temperature and strictly adhere to portion controls;
- Ensure innovative use of ingredients and equipment to optimize cost of all meals;
- Ensure all stock is ordered and rotated daily;
- Ensure staff and caddy meals are recorded as per procedure;
- Maintain the kitchen's hygiene standards and ensure that working areas are always kept clean;
- Maintain a clean and orderly staff dining area at all times;
- Direct all complaints, enquiries and suggestions by staff members to Management;
- Perform tasks as communicated by Senior Chefs;
- Assist other kitchen staff as and when required;
- Report maintenance needs to the appropriate department.

Property:

Woodmead

Auckland Park

Napier Road, Auckland Park, Johannesburg
PO BOX 91028, Auckland Park, 2006
T: +27 11 710 6400 F: +27 11 726 6947

Woodmead

Lincoln Street, Woodmead, Sandton
PO BOX 272, Rivonia 2128
T: +27 11 202 1600 F: +27 11 807 0592

www.thecountryclub.co.za