



SOUS CHEF

PRIMARY PURPOSE

Manages all aspects of kitchen operations, including controlling food costs in line with CCJ standards, managing labour costs for kitchen staff, ensuring the consistent delivery of high-quality food products, maintaining customer satisfaction standards, and overseeing the planning and control of all food operations.

KEY RESPONSIBILITIES

- Deliver training and development for kitchen staff, covering procedures, food preparation, and service standards.
- Design, implement, and record induction and basic training programmes for all new employees.
- Supervise kitchen staff, providing regular feedback on performance and addressing development needs.
- Motivate, coach, and build a cohesive, high-performing kitchen team.
- Oversee kitchen operations in the absence of the Senior Sous Chef/Head Chef, ensuring consistency and professionalism.
- Collaborate with the Senior Sous Chef/Head Chef to develop and implement new menus.
- Enforce statutory regulations and food hygiene policies, ensuring all employees receive the necessary training.
- Apply strong knowledge of food controls, including ordering, stock management, and menu pricing.
- Monitor and control departmental expenses—food costs and wages—aligned to business volumes.
- Maintain and continuously improve service and operational standards to maximise guest satisfaction.

PERSONAL ATTRIBUTES & SKILLS

- Strong communication skills with the ability to engage effectively at all levels.
- Self-motivated and capable of inspiring and motivating others to achieve shared goals.
- Proven management and leadership expertise with a track record of delivering results.
- Skilled in coaching, mentoring, and team building to drive performance and collaboration.
- Sound knowledge of health & safety legislation and hygiene standards, with consistent compliance.
- Experienced in planning, coordinating, and delivering high-quality à la carte and buffet offerings.
- Proficient in computer skills, including MS Office Suite.

MINIMUM / PREVIOUS EXPERIENCE

- 2-5 years' experience Management experience.
- 7 years' experience working as a Chef, especially in a-la-carte.

QUALIFICATION

- Minimum Matric.
- Diploma/Certificate in Culinary Arts (preferred).

PROPERTY

- Auckland Park

APPLY NOW!

APPLICATION PROCESS:

Interested applicants must complete the application form and submit it along with their CV's to [***careers@ccj.co.za***](mailto:careers@ccj.co.za) by no later than ***22nd September 2025.***