



## SUSHI CHEF

### **PRIMARY PURPOSE**

This position ensures that quality, world-class sushi and products are always prepared for all members and guests. The incumbent is also responsible for the preparation of mise-en-place, adhering to hygiene standards, and maintaining stock levels within the section.

### **KEY RESPONSIBILITIES**

- Preparing, cooking, and serving sushi on the patio, at restaurants and for take-away.
- Ensuring proper filleting of fish to minimize wastage.
- Ordering and rotating stock daily.
- Ensuring consistent and smooth sushi and sashimi production.
- Keeping working areas clean at all times.
- Assisting other kitchen staff when necessary.
- Striving to meet or exceed customer expectations and promote a high level of service.
- Reporting all complaints, enquiries, and suggestions to Management.
- Consistently adhering to portion controls.
- Preparing all dishes to specifications and serving them at the correct quality.
- Making innovative use of ingredients and equipment.
- Carrying out tasks communicated by Senior Chefs.

### **PERSONAL ATTRIBUTES & SKILLS**

- Ability to work well under pressure.
- Honest and reliable individual.
- Attention to detail and accuracy.
- Strong creative flair with innovative ideas.
- Strong Communication skills (written & Verbal).
- Customer service.
- Must have experience in all aspects of the kitchen.

## ***MINIMUM / PREVIOUS EXPERIENCE***

- 2- 3 years working experience in a similar role.

## ***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 **14<sup>th</sup> July 2025**.