



## JUNIOR CHEF DE PARTIE

### PRIMARY JOB PURPOSE

This position assists the senior chefs in coordinating and managing the running of the kitchen operation, with the aim of maintaining the highest standard possible and achieving maximum customer satisfaction. To achieve the budgeted food costs and to stay within the budgeted kitchen expenses.

### KEY RESPONSIBILITIES

- Preparing food and ensuring the best quality food and presentation is served from the department.
- Wash, cut, and prepare foods designated for cooking.
- Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles.
- Prepare specialty foods such as salads, fish, chips, eggs, chicken, sandwiches, snacks and desserts, following specific methods that usually require short preparation time.
- Maintain sanitation, health, and safety standards in work areas.
- Clean, stock, and restock workstation.
- Verify that prepared food meets requirements for quality and quantity.
- Clean food preparation areas, cooking surfaces, and utensils.
- Cook the exact number of items ordered by each member, while working on several different orders simultaneously.
- Read food order slips or receive verbal instructions as to food required by members and prepare and cook food according to instructions.
- Measure ingredients required for specific food items being prepared.
- Schedule activities and equipment use with sous chef, using information about daily menus to help coordinate cooking times.
- Order and take delivery of supplies.
- Prepare mise en place by following recipe.
- Present meals on plates as and when required.
- Stock taking and stock control.
- Stock rotation.

## **PERSONAL ATTRIBUTES & SKILLS**

- Strong communication skills (written and verbal).
- Ability to cope under pressure.
- Ability to pay attention to detail.
- Adherence to specific ingredients and measurements needed for various menus.
- Ability to make quick decisions.

## **MINIMUM / PREVIOUS EXPERIENCE**

- Minimum 5 years' experience as Chef within a large volume kitchen.
- Chef certificate
- Qualification or extensive knowledge of Food Safety

## **QUALIFICATION**

- Minimum Matric/ Grade 12 Certificate

## **PROPERTY**

- Auckland Park

**APPLY NOW!**

## **APPLICATION PROCESS:**

Interested applicants must complete the application form and submit it along with their CVs to [careers@ccj.co.za](mailto:careers@ccj.co.za) no later than **23<sup>rd</sup> January 2026**.