



THE COUNTRY CLUB  
JOHANNESBURG

# Job Advert: Junior Sous Chef - Banqueting

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**Qualifications:**

Matric  
Diploma/Certificate in Culinary Arts (preferred)

**Minimum / Previous experience:**

2 – 3 years' experience of working in a professional kitchen or similar position.  
2 – 3 experiences of managing a kitchen, managing costs to budget, adhering to hygiene standards, leading and managing staff.

**Personal attributes & skills:**

Works well under pressure, honest, maintains high levels of accuracy, uses creative flair in all aspects of food, good communication skills, ability to work within a team, ability to implement and maintain hygiene standards, creativity and innovative ideas will be highly advantageous, must have experience in all aspects of the kitchen.

**Key Responsibilities:**

- Ensure consistent and smooth running of food production.
- Ensure effective stock purchase, its receipt and storage.
- Ensure that working areas are always kept clean.
- Assist other kitchen staff as need arises.
- Supervise performance of kitchen staff to ensure proper activity, and monitor the quality and quantity of food prepared.
- Ensure that required standards are adhered to in production and preparation of food in quality, quantity and safety.
- Work towards exceeding customer's expectations by encouraging and promoting high level of service.
- Ensure all complaints, enquiries and suggestions by members are attended to accordingly.
- Give appropriate support or guidance to members of kitchen when need arises and promote good team spirit regularly.
- Ensure all dishes are prepared according to specification and served at the correct quantity, portion size, and 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**