



THE COUNTRY CLUB
JOHANNESBURG

Job Advert: Sushi Commis Chef

Qualifications:

Minimum Matric
Diploma/Certificate in Culinary Arts (preferred)

Minimum/ Previous Experience:

2- 3 years working experience in a similar role.

Personal attributes & Skills:

Works well under pressure, honesty, accuracy, creative flair, innovative ideas, communication skills (written & Verbal), customer service, must have experience in all aspects of the kitchen.

Key Responsibilities:

- Preparation, rice cooking and serving of sushi on the patio and restaurants and for take away.
- Ensure proper filleting of fish to minimize wastage.
- Ensure all stock is ordered and rotated daily.
- Ensure consistent and smooth sushi production.
- Ensure working areas are always kept clean.
- Assist other kitchen staff as need arises.
- Work towards meeting or exceeding customer expectations and promoting high level of service.
- Ensure all complaints, enquiries and suggestions are reported to Management.
- Adhere to portion controls consistently.
- Ensure all dishes are prepared to specifications and served at the correct quality.
- Ensure innovative use of ingredients and equipment.
- Perform tasks as communicated by Senior Chefs.

Property:

Woodmead

Application process:

Interested candidates must submit their **Application Forms** and **CV's** to Human Resources (hr@ccj.co.za) by no later than **08 October 2018**.