



THE COUNTRY CLUB
JOHANNESBURG

Job Advert: Senior Sous Chef

Qualifications:

Grade 12 or equivalent; Diploma or tertiary qualification in Culinary Arts (preferred)

Minimum / Previous experience:

Minimum 3 -5 years' Management experience
Minimum 10 years' experience working as a Chef, especially in large banqueting

Skills, Abilities & Personal Attributes:

Effective communication skills, ability to cope under stressful conditions, strong leadership skills, ability to pay attention to details, adherence to specific ingredients and measurement needed for various menus, ability to make quick decisions, ability to work effectively as part of a team, ability and willingness to work shifts and or extra hours when required.

Key Responsibilities:

- Monitor and control cost percentages at all times.
- Purchase all food and related products using CCJ approved suppliers.
- Manage the department's payroll, staff rotation and kitchen cleaning schedule.
- To provide training and development for department staff ie. Procedures, food preparation etc.
- Motivate, coach and build the kitchen team.
- Ensure the kitchen is run in the same professional manner when Head Chef is not on duty.
- Liase with Head Chef and implement new menus.
- Ensure statutory regulations are adhered to and ensure that all employees are trained to uphold the conditions of the food hygiene policies.
- Full understanding of food controls and experience of ordering and menu pricing.
- Control departmental expenses including food costs and wages, in line with business levels.
- Maintain or improve service and operating standards, by ensuring maximum guest satisfaction.

Property:

Auckland Park