



THE COUNTRY CLUB
JOHANNESBURG

Job Advert: Head Chef

Qualifications/Experience:

Minimum Matric/ Grade 12 Certificate
Hospitality Industry Tertiary Qualification

Minimum / Previous Experience:

10 -12 years' experience in Hospitality Industry.
Minimum 4 years' experience as Head Chef

Personal Attributes & Skills:

Must be extremely knowledgeable about all aspects of the Culinary field; must be an innovative self-starter with great leadership and mentoring skills; independent thinker; strong communication skills (written and verbal); driven; strong customer service skills, good interpersonal skills and ability to build relationships; responsible and trustworthy, creative individual who is able to come up with new initiative/concepts to improve revenue.

Key Responsibilities:

LONG TERM PLANNING, POLICIES AND PROCEDURES:

- Strategic plan short and long-term goals for the department, by assessing performance, trends, projected growth and submitting ideas, culinary requirements etc.
- Interprets the operation's overall strategy by implementing and monitoring departmental policies and procedures.
- Direct and develop new menus, packages and special promotions and daily specials, that best suit the client and member requirements, and is visible and profitable.
- Implements relevant legal and statutory requirements.
- Implements stringent inventory control and stock taking procedures.
- Implements and manages accurate food costings and recipes, ensuring consistency and high quality for final product.

CULINARY RESPONSIBILITIES:

- Establishes menus for all outlets including restaurants, functions and events and special menus that are viable in terms of quality and returns.
- Oversees and is actively involved in planning, preparation, assembly, distributing and presentation of all menus, whilst coordinating all culinary sectors and networking closely with all other related departments.
- Identifies and keeps up to date with new trends whilst implementing changes in conjunction with senior management.

CLIENT SERVICE AND SATISFACTION:

- Interprets specific culinary requirements for all outlets, in terms of overall needs of the Club and its members.
- Evaluates departmental performance post functions or events to determine strength and weaknesses of service delivery.
- Periodically interacts with members and guests.

OPTIMAL MANGEMENT OF HUMAN RESOURCES:

- Agrees performance objectives with all kitchen staff and supports the achievement of these through ongoing coaching, assistance and if necessary corrective action.
- Identifies and applies the training and development needs of the department and ensures that all staff are mentored to achieve the desired competencies.

QUALITY MANAGEMENT:

- Ensures related policies and procedures are enforced on all aspects that could impact on hygiene quality, health and safety standards and general operational aspects.
- Implements legal and statutory requirements.

GENERAL ADMINISTRATION:

- Prepares annual budget for the culinary department.
- Monitors and controls expenditure against agreed budget and motivates any variances.
- Establishes accurate selling prices based on recipe costings.

TECHNOLOGY MANAGEMENT:

- Keeps abreast with technological advancement within the Culinary field, assesses these in terms of Club's needs.

Property:

Auckland Park