



Job Title	Sous Chef
Location	aha Harbour Bridge Hotels & Suites, Cape Town
Objective	The Sous Chef is to assist the Head Chef in the supervision and control of the kitchen and its personnel, and to assume full responsibility in the absence of the Head Chef.
Key Areas	<ul style="list-style-type: none"> • The Sous Chef, in the absence of the Head Chef, will maintain and control all kitchen procurement, receiving of goods, storage, issuing, stock takes, stock analysis and stock security procedures. • The Sous Chef, in the absence of the Head Chef, will ensure that the correct ordering procedures for all food stock, consumables and operating equipment are adhered to, in line with company policy and / or as per direction of the General Manager or Financial Manager. • The Sous Chef, in the absence of the Head Chef, is to order all items through approved suppliers only, obtaining permission from the Financial Manager or General Manager for ordering any items which are only available through an alternate source. • The Sous Chef, in the absence of the Head Chef, is to ensure that goods received are of the quality and quantity ordered and in accordance with the agreed price. • The Sous Chef will assist the Head Chef in ensuring that the Cleaning Supplies Budget and Consumable Budgets are all met in relation to the actual revenues achieved or in accordance to the direction received from the Financial Manager or General Manager. • The Sous Chef will assist the Head Chef in ensuring that profit margins are maintained and that agreed costs are not exceeded. • The Sous Chef will assist the Head Chef in taking appropriate action against highlighted problem areas. • The Sous Chef will assist the Head Chef in conducting monthly stock counts of all food items, operating equipment, non-consumables and Cleaning Supplies. • The Sous Chef will ensure that any loss of stock in his / her area of responsibility is immediately reported to the Head Chef, General Manager or Financial Manager. • The Sous Chef will ensure stock rotation, and that the storage of stock is under the correct conditions. • The Sous Chef will ensure that all out-of-stock items are timeously reported to the Head Chef, General Manager and Food & Beverage Manager • The Sous Chef will ensure that wastage is kept to an absolute minimum • The Sous Chef will ensure that all equipment is maintained at an acceptable standard • Ensure that all equipment in his / her area of responsibility is used correctly in order to prevent unnecessary wastage or damage.



	<ul style="list-style-type: none"> The Sous Chef will ensure that any passwords / logins that are allocated to him / her remain confidential, and are not shared with any other person, and that these passwords are changed at a minimum every three (3) months.
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MINIMUM REQUIREMENTS	COMPETENCIES
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<ul style="list-style-type: none"> Grade 12 Must have had direct dealings with stock control and management of stock as well as cost of sales Understanding of various cooking methods, ingredients, equipment and procedures. Excellent record of kitchen and staff management. Accuracy and speed in handling emergency situations and providing solutions. Familiar with industry's best practices Degree in Culinary science or related certificate would be a plus. Must have computer skills. 	<ul style="list-style-type: none"> Customer Focus Interpersonal skills Communicates Clearly via telephone and Email Advanced computer skills Teamwork Attention to detail Time management skills Ability to work under pressure
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Please take note of the following before applying:

- Do not send your CV / apply if you do not meet the minimum requirements
- Transferring will have to be negotiated with your current manager
- Only candidates that meet the above requirements will be contacted. Should you not be contacted by HR within 1 week after the closing date, please consider your application unsuccessful.
- Preference will be given to individuals that meet the Company's EE targets as set out in our employment equity plan

Please send your updated CV to MillerK@aha.co.za on or before the 10th September 2024.