



<b>Job Title</b>	<b>Commis Chef</b>	
<b>Location</b>	<b>aha Lesedi Cultural Village, Northwest</b>	
<b>Objective</b>	Assists with the food production in the main kitchen, working as part of a team, ensure the smooth running of the section and to see that all areas of the section maintain the unit standard	
<b>Key Areas</b>	<ul style="list-style-type: none"> <li>• Helping and controlling the section for which he/she is working.</li> <li>• Ensuring that the uniform provided is kept clean, presentable and in good condition, ensuring that personal appearance and hygiene standards are an example for the team</li> <li>• Ensuring that own knives are kept sharp and clean</li> <li>• Setting up daily mise en place</li> <li>• Preparing all meat, fish and garnishes as required</li> <li>• Receiving food items, signing where required</li> <li>• Cooking food ordered in the restaurant, room service and banqueting including a la carte and du jour menus as well as any special requests</li> <li>• Preparing both hot and cold foods for various sections</li> <li>• Preparing a variety of hot and cold sauces</li> <li>• Receiving meat and fish, storing them correctly</li> <li>• Cleaning and maintaining all work areas in accordance with health and hygiene standards</li> <li>• Collecting items from cold rooms and dry stores and to inform supervisors if store stock levels are low</li> <li>• Being aware of, and comply with, safe working practices as laid down under the Health and Safety Manual, as applicable to your place of work. This will include your awareness of any specific hazards at your workplace</li> <li>• Being aware of and comply with Food Acts.</li> <li>• Wearing appropriate protective clothing provided by or recommended by the Hotel. Reporting any defects in the building, plant or equipment according to the Hotel procedures. Ensuring minimal wastage when handling food</li> <li>• Be able to assist in all sections of the kitchen food production areas.</li> <li>• Must be able to document all necessary information required for the kitchens Q pro file.</li> </ul>	
<b>MINIMUM REQUIREMENTS</b>	<b>COMPETENCIES</b>	



<ul style="list-style-type: none"><li>• Grade 12 / Matric</li><li>• Relevant tertiary qualification</li><li>• 2-year experience in a similar role</li></ul>	<ul style="list-style-type: none"><li>• Customer Orientation</li><li>• Teamwork &amp; Cooperation</li><li>• Results Orientated</li><li>• Planning &amp; Organising</li><li>• Sound Business Communication Skills</li><li>• Ability to work under pressure</li><li>• Learning Orientation</li></ul>
---	--

**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 [MillerK@aha.co.za](mailto:MillerK@aha.co.za) on or before 08<sup>th</sup> November 2024.**

