



Job Title	Chef de Partie
Location	Makalali Private Game Lodge, Hoedspruit, Limpopo
Objective	Responsible for proper food storage and enforcement of sanitization within the banquet kitchen and responsible for achieving guest satisfaction in presentation and taste quality of food products
Key Areas	<ul style="list-style-type: none"> • Responsible for ensuring that correct stock control is practiced in his/her department, especially in the fridges and storage area in terms of company policies and procedures. • Reporting all out of stock items timelessly to the Executive chef and ensuring that ordering is done in line with guidance as per the Executive Chef and in terms of company policies and procedures. • Ensuring that wastage is kept to an absolute minimum and recorded daily in line with company policies and procedures. • Ensuring that all equipment is maintained at an acceptable standard and that any deviations or repairs are reported timeously to the Executive Chef and to the Maintenance Manager. • Ensuring that the staff under his / her control adhere to all HACCAP principles and local legislation governing the production of food. • Ensuring that the Food is presented in accordance to the agreed standards, by the Executive chef, and that it is served timorously as per the brand standards and Standard Operating Procedures. • Ensuring that the team is well trained in terms of Product knowledge to be able to confidently assist guest with any queries relating to the Food. • Ensuring that the Kitchens, Food Storerooms and satellite food production in his/her areas are maintained in an appropriate four star level and in compliance to the Occupational Health and Safety Act, and Hygiene Laws and HACCAP Principles are Applied • Ensuring that the Kitchen Brigade is a highly motivated team. • Managing the team in accordance with the BCEA (Basic Conditions of Employment Act), EEA, (Employment Equity Act), Occupational Health and Safety Act, Company Policy and any other Law governing the employment of staff. • Ensuring that his / her team receives the correct training to complete their duties correctly. • Ensuring that all trainees are given sufficient exposure in the kitchens in order for them to meet their Academic Responsibilities.



	<ul style="list-style-type: none"> • Playing an active role in training the trainees into the core competencies as per the National Qualifications and the training programs. • Attending all meetings as directed by the Executive Chef and/or General Manager • Completing reasonable tasks as assigned by the Executive chef.
MINIMUM REQUIREMENTS	COMPETENCIES
<ul style="list-style-type: none"> • Grade 12 / Matric and relevant tertiary qualification • Culinary School qualification is required • 2-year experience within the food industry as the Chef de Partie or relevant role • Knowledge of best practices for Safety & Sanitation • Ability to work well in a team • Pasion for delivering great food & services • Multitasking and organizational skills • Must be available to work shifts and on public holidays 	<ul style="list-style-type: none"> • Customer Orientation • Teamwork & Cooperation • Results Orientated • Planning & Organising • Sound Business Communication Skills • Ability to work under pressure • Learning Orientation
<p>Please take note of the following before applying:</p> <ul style="list-style-type: none"> • 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 <p>Please send your updated CV to MillerK@aha.co.za on or before the 28th January 2025.</p>	