



INTERNAL ADVERTISEMENT COMMI CHEF

MAIN RESPONSIBILITIES:

- **Ensure all mis en plus is completed prior to food service**
- **Ensure that proper cooking proper method are adhered to**
- **Ensure that workplace is efficient, clean and hygienic**
- **Ensure that all equipment being used is washed and cleaned after use**
- **Ensure that the refrigerators in the department are always clean and tidy**
- **Preparation of menu items to the highest standard**
- **Help with the preparation of Buffet and be available to assist with the service of the Buffet**

MINIMUM REQUIREMENTS:

- **Matric**
- **Certificate or Diploma in professional cookery**
- **2 – 3 Years experience in Food Industry**
- **Must be able to work under pressure**

APPLICATIONS CLOSE: 17 May 2023

You are requested to formalize your application by discussing it with your immediate Manager.

Your completed internal Vacancy Application Form, together with your CV must be forwarded to HR Manager: Roxanne Zulu or emailed rprince@graceland.co.za

Graceland is an Equal Employment Opportunity Employer