



CAREER DEVELOPMENT OPPORTUNITY INTERNAL ADVERTISEMENT

SOUS CHEF

Peermont prides itself on offering our guests exceptional customer service and value for money. We always strive to employ and develop individuals that share our values of Respect and Humility, Integrity, Collaboration and Accountability.

As part of this we endeavour to provide opportunities to our employees to develop their careers within the Peermont Group and are therefore proud to offer another career development opportunity for the position mentioned above.

MAIN JOB PURPOSE:

To manage in the absence of the Head Chef /Chef de Cuisine , the Kitchen Operations of a designated area, to the required Standards within the agreed budgetary limits and parameters, and ensuring Guest Satisfaction and Profit Maximization. To adhere to, maintain and implement Food Policies and Procedures.

MAIN RESPONSIBILITIES:

- To take charge and full accountability of the allocated kitchen unit and ensure that Company policies and standards are followed.
- To maintain international food standards in the preparation and presentation of all food
- To ensure the correct receiving, purchasing and storage of all food related items are in line with set standards working on FIFO
- Insuring as the senior of the outlet your 100% full involvement with food stock take counts
- To ensure that all the correct admin from the outlet and deadlines to be met.
- To manage all aspects of maintenance of your kitchen
- To ensure that food costs budgets are in line with the unit are met.
- To attend monthly financial meetings.
- To manage and control all other operating costs lines within your outlet
- To ensure that the vision of the outlet is always in line with the Executive and F&B managers Brief.
- To ensure that the unit is well controlled and hygiene standards are met in line with R918-Food Safety act (HACCP) requirements.
- To ensure that staff time tables and attendance registers for the unit are maintained.
- To ensure training and development of all line staff are implemented and managed
- To manage your outlets weekly, monthly roster and insure that all shifts are properly covered
- Insuring that all staff are properly trained on working with all kitchen equipment and the cleaning thereof

MINIMUM REQUIREMENTS:

- Matric / Grade 12 and Hotel School Diploma.
- International experience will be an added advantage.
- Must have proven leadership abilities.
- Must have a strong training background.
- Must be excellent in cost controlling and cost management skills.
- Must have good customer relations.
- Must have experience in Menu Planning and Menu Costing.
- 2-3 years' experience as Sous Chef in a 5 star unit or in a top South African restaurant an added advantage.
- Must be computer literate.
- Must have knowledge of modern food trends.
- Shift work is an operational requirement.

Should you meet the minimum and operational requirements set out above, and feel that this position would be a suitable career opportunity for you, you are invited to make an application for the position by completing an internal application form. This, together with an up to date Curriculum Vitae should be submitted to the Human Resources Department. Please include the reference number for the position indicated below.

Any application should be discussed with your immediate manager who will be required to sign your internal application form.

CLOSING DATE: 10 FEBRUARY 2023

Internal Advertisement Reference Number : BANQ013
--

Your completed internal application form together with your CV must be forwarded to the HR pmahanyele@emperorspalace.com
--

Emperors Palace is an Equal Employment Opportunity Employer