

**STENDEN SOUTH AFRICA
PORT ALFRED**



Stenden South Africa is a registered Private Higher Education Institution that offers a Bachelor of Commerce in Hospitality Management and a Bachelor of Business Administration in Disaster Relief Management. In addition, Stenden South Africa offers minor specialisations for overseas students from NHL Stenden University, receiving up to 140 foreign students each semester. Stenden South Africa is an Employment Equity Employer and invites suitably qualified persons regardless of race, sex or religion, to apply for the post of:

Sous Chef My Pond Hotel

Location	Port Alfred, Eastern Cape
Purpose	To support the Executive Chef in managing culinary operations and facilitate Stenden South Africa students in Real World Learning.
Responsible to	My Pond Executive Chef – Andries Bezuidenhout
Responsible for	Kitchen staff in the absence of the Executive chef
Liaises with	Restaurant and Front Office staff
Remuneration	Salary scale 3 (R7644,00 – R11 467,00) Medical Aid and Provident Fund Campus Accommodation

Summary

The sous chef is responsible for the day-to-day culinary operations in a professional kitchen. Functions include menu creation, food purchasing, and maintenance of quality standards. A sous chef assumes the role of food waste management and maintaining food cost, and supervises storage, stocking, and sanitation procedures.

Responsibilities

1. Assisting the Executive chef in creating menu items, recipes and preparing high quality dishes.
2. Following instructions and recommendations also taking care of daily food preparations and duties assigned by the Executive Chef to uphold the quality and standards set by the restaurant.
3. Managing daily requirements and last-minute bookings and functions.

4. Training, facilitating, and assessing Stenden South Africa students in their development of professional food production and culinary skills.
5. Checking quality of raw and cooked products daily.
6. Making sure kitchen is always kept clean, following clean as you go procedures.
7. Ensure that presentation of food is always at highest quality standard.
8. Ensure highest level of guest satisfaction.
9. Managing the kitchen in the absence of the Executive chef.
10. Ensuring effective communication between departments.
11. Hygiene standards are kept at the highest level

Requirements

1. Sufficient command of English in speaking and writing.
2. Good food preparation and hygiene management knowledge and skills, through study or experience.
3. Basic administration skills with a high standard of neatness and care for procedures.
4. Excellent people skills and service orientation; can lead by example.
5. 3-5 years' experience as a Chef in a 4-star hotel.
6. Being able to stand and work long hours in a hot environment.
7. Have passion for the food industry.
8. Be able to handle stress and work well under pressure.

Closing date: 15 July 2022

Commencement of duties: As soon as possible

Please submit your CV and letter of motivation to: chaardii.bosman@nhlstenden.com

For more information on the position, please contact Mr. Andries Bezuidenhout:
andries.bezuidenhout@nhlstenden.com