

SHAMWARI

— PRIVATE GAME RESERVE —

INTERNAL/EXTERNAL VACANCY ADVERTISEMENT

Job Title: Commis chef

Date: 6 January 2022

Department: Operations

Position reports to: Snr Sous Chef

1. **Minimum criteria required:**

- Completed cookery traineeship or equivalent
- A formal qualification in Food Safety, for example HACCP or equivalent
- 1 Year of experience in producing basic food preparations and mise-en-place

2. **Key Performance Areas of this position include:**

- Follow the established policies, processes and standards to ensure high quality mise-en-place is prepared for chefs
- Produce basic menu items to the standard established by the Head Chef
- Follow standard food preparations as instructed
- Ensure to adhere to all relevant food safety, security and health and safety policies, processes and procedures ensuring compliance with local legislation
- Where applicable, to hold a current food handler health or HACCP certificate
- Monitor to ensure all foods are always stored in the correct places in food safe environments and at the right temperature
- Competent knife skills to accurately produce a range of different vegetable cuts
- Knowledge of basic herbs, spices and ingredients and their use
- Competent in producing basic food preparations and mise-en-place
- Able to follow formal policies, processes and standards
- Ability to follow health, safety, security and other legal requirements

3. **Competencies required:**

- Be able to speak and understand English
- Knowledge of GAAP POS and Ms Excel
- Good knowledge of food costing and wastage control
- Sober habits
- Ability to work well in a team and under high levels of pressure
- Good knowledge of F&B Service

Shamwari shall apply the employment equity principles as set out in the Employment Equity policy and Plan. Interested internal applicants should submit CV's to:

e-mail: careers@shamwari.com; or hand deliver to the Shamwari main gate for collection

Closing date: 13 January 2022