



THE ROYAL PORTFOLIO

At The Royal Portfolio we are passionate about our guest experience. In order to achieve our Purpose we seek to employ exceptional individuals whose personalities reflect our Purpose & Values.

PURPOSE & VALUES

To give our guests a complete experience & a perfect stay

GUESTS

- To be welcoming, genuine & warm
- To provide value & superior, personalized service
- To create an environment of relaxation & enjoyment

STAFF

- To have a culture of mutual respect, trust & integrity
- To recognize, reward & uplift
- To have passionate & expert staff

COMPANY

- To be financially sustainable
- To uplift local communities
- To promote conservation & protect the environment

ABOUT THE ROYAL PORTFOLIO

The Royal Portfolio is a collection of luxury hotels in iconic South African destinations including Royal Malewane in the Greater Kruger National Park, Birkenhead House in the whale watching paradise of Hermanus, La Residence in Franschhoek and The Silo Hotel in a converted grain silo in Cape Town's V&A Waterfront.

SOUS CHEF LA RESIDENCE | FRANSCHHOEK



SCOPE & GENERAL PURPOSE

The La Residence Sous Chef will have a strategic position within the hotel and should lead with a passion that inspires their staff and attracts the industry's best talent.

MAIN DUTIES & RESPONSIBILITIES

- Welcome and acknowledge guests
- Ensure that you follow and lead by example according to our Purpose and Values
- Working closely with the executive chef to complete daily tasks and kitchen operations.
- To research and find unique produce that can be used daily on our menus that will set us apart from the rest.
- To be pro-active and passionate about the future growth of the kitchen and to create beautiful dishes for our daily menus.
- Work with the daily dietary requirements of our guests.
- Creating the best possible food within our budgets and ensuring that supplies are used carefully, and waste is kept to a minimum.
- Daily meetings with the entire team to ensure the expectations of our guests are met.
- Closely supervising junior staff on daily food production, maintaining high standards and ensuring that all standard menu items are in place.
- Daily checking of all ordering needs for supplies and fresh produce.
- Assisting the executive chef with rostering of staff and checking the roster daily to ensure all areas are sufficiently staffed as per daily booking updates.
- Meeting with suppliers from time to time to make sure that all produce and supplies is on par with our menu



THE ROYAL PORTFOLIO

It is important that the candidate is able to work as part of a team and is a good cultural fit for The Royal Portfolio.

South African citizenship is advantageous. A valid work permit is essential if you are not in possession of a South African ID document.

CONNECT



To apply for this position please send your CV and a one page covering letter to:
careers@theroyalportfolio.com

SOUS CHEF

LA RESIDENCE | FRANSCHHOEK

MAIN DUTIES & RESPONSIBILITIES

- Conducting disciplinary procedures with staff that are not performing.
- Overseeing all meal preparations.
- Doing spot checks with staff to ensure that high standards are maintained.
- To oversee the preparation of manager and staff meals.
- To follow up on and resolve complaints
- Monthly stock take with the executive chef.
- Upkeep of high standards in kitchen hygiene.
- Upkeep, maintenance, and storage of equipment to ensure the longevity of these items.
- Hosting and interacting with guests when menus need to be explained or to make guests feel special.
- Ensuring scullers and cleaners are doing regular deep cleaning of all kitchen areas.
- Daily meal charges (when needed).
- Check all incoming orders.
- Do stock takes as required.
- Wears the proper uniform at all times. Requires all kitchen employees to wear proper uniforms at all times.

REQUIREMENTS & QUALIFICATIONS

- Must have at least 2 years' experience in a 5* Hotel or 2 years' experience in a Junior Sous Chef experience environment
- Qualification: The 14-19 Hospitality & Catering diploma or City & Guilds diplomas in professional cookery or BTEC HND in professional cookery or a foundation degree in culinary arts or any health and safety and food hygiene courses
- Great and creative cooking skills
- Demonstrated excellent written and verbal communication skills
- Ability to multitask and good time-management
- Proven job reliability, diligence, dedication and attention to detail
- Must be flexible with working nights, weekends, and holidays

Only direct applications will be accepted. A competitive remuneration package will be offered to a successful candidate, which will be commensurate with their qualifications and experience.

WWW.THEROYALPORTFOLIO.COM