



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

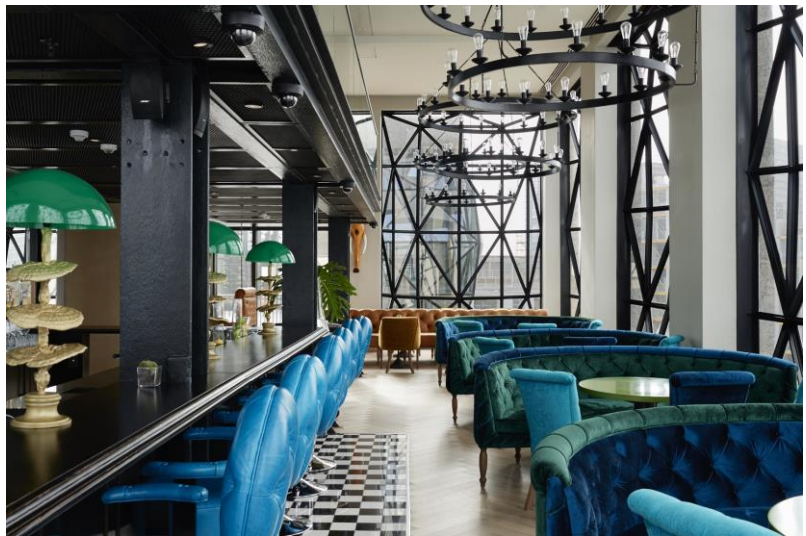
COMPANY

- 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.

PASTRY CHEF DE PARTIE THE SILO HOTEL | CAPE TOWN



SCOPE & GENERAL PURPOSE

The Silo Pastry CDP will be responsible for assisting in the running of the Pastry section of a busy 5* kitchen. To maintain overall standard and to make sure guests' needs are met.

MAIN DUTIES & RESPONSIBILITIES

- Ensure that you follow and lead by example according to our Purpose and Values.
- Managing and training any demi-chef de parties or commis working with you.
- Helping the Pastry chef to develop new dishes and menus.
- Ensuring you and your team have high standards of food hygiene and follow the rules of health and safety.
- Monitoring portion and waste control to maintain profit margins.
- To undergo training in both formal courses and on-the-job to develop cooking and kitchen organisational skills.
- To aid all stock taking within the Pastry Kitchen
- Supervises workloads during shifts.
- Ensure that everything is done to the highest possible standards.
- Upholds the hotels commitment to hospitality.



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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

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REQUIREMENTS & QUALIFICATIONS

- Must have at least 2 years experience in a 5 Star Hotel or 1 years experience in a Demi Chef/Commis 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.
- Excellent and creative cooking skills.
- Demonstrated excellent English written and verbal communication skills.
- Ability to multitasking and excellent time-management.
- Proven job reliability, diligence, dedication and attention to detail.
- Must be flexible with working nights, weekends, and holidays.

WWW.THEROYALPORTFOLIO.COM