



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

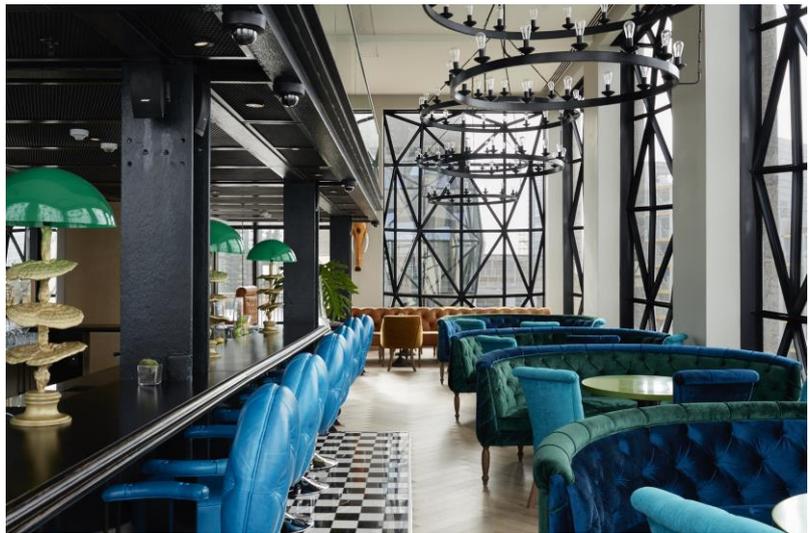
COMPANY

- 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.

JUNIOR SOUS CHEF THE SILO HOTEL | CAPE TOWN



SCOPE & GENERAL PURPOSE

The Silo Junior Sous Chef will be responsible in assisting the Executive Chef and Head Chef in the overall maintaining and managing of the Kitchen Department.

MAIN DUTIES & RESPONSIBILITIES

- Running the Kitchen effectively in the Head Chef's absence
- To ensure that all chef de parties are familiar with the day's requirements.
- To ensure that all statutory, as well as company, hygiene regulations are being strictly adhered to.
- To ensure that all communications between dining room and kitchen run smoothly.
- To ensure that each chef receives the correct orders for the appropriate tables.
- To ensure that each dish leaving the kitchen is checked for quality, quantity, presentation and correct temperature.
- To further your own knowledge of management methods and principles.
- Liase directly with the F&B manager and the General Manager on issues relating to service.
- Do a daily written report (handover) for the Head Chef.
- Preparing the mise en place needed for service and ensuring that the kitchen is set up ready for service.
- Monitoring the Junior members of the brigade and ensuring that the mise en place is up to standard.
- Writing and or assisting the Head chef to write the daily menus.
- Check the daily menus for any corrections that need to be made.
- Provide outstanding and friendly service to the guests at all times.



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

JUNIOR SOUS CHEF THE SILO HOTEL | CAPE TOWN

MAIN DUTIES & RESPONSIBILITIES

- Take orders from guests and assist in meal decision by making suggestions.
- Plate ups of continental breakfast buffets, cooked breakfasts, lunch, afternoon tea, and dinner when needed and to the correct standard
- Ensure that the necessary stocks are on hand at the right quality and quantity.
- To ensure that regular on-the-job training is carried out so that subordinate staff performs their duties correctly.

REQUIREMENTS & QUALIFICATIONS

- Matric Certificate
- 3 year Culinary Diploma
- 7 years working experience in a fine dining 5* restaurant or similar environment
- 2 year working experience as a Sous Chef
- The ability to run a section effectively and efficiently
- Good English communication skills
- Able to work flexible hours, weekends and holidays
- A passion to learn, teach and drive improvement in employees
- International experience in a similar environment and travelling experience will be advantageous
- Own transport a plus

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