

Chef de Partie

LA RESIDENCE | FRANSCHHOEK

SCOPE & GENERAL PURPOSE

To ensure that high food standards of the Royal Portfolio are met in order to contribute to the purpose of the company - "To give our guests a complete experience and a perfect stay".

MAIN DUTIES & RESPONSIBILITIES

- Recite, understand, apply and live the Purpose and Value statement.
- Assisting the Sous Chef in the general day to day running of the kitchen.
- Prepare menus with guidance of the Sous Chef, ensuring adequacy at the cooking stations.
- Put effort in optimizing the cooking process with attention to speed, detail and quality.
- Excellent use of various cooking methods, ingredients, equipment and processes.
- Follow the guidance of the Senior chefs, but also to have input in new ways of the presentation of dishes.
- Enforce strict health and hygiene standards.
- Training of junior staff, to grow and uplift them into professional experts.
- Help to maintain a climate of smooth & friendly cooperation, also with supporting departments.
- To strive to study management subjects in preparation of future advancement/or training with the Sous Chef.
- Comfortable and professional communication with guests in open kitchen areas.



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 and a perfect stay

GUESTS

To be welcoming, genuine and warm
To provide value and superior, personalised service
To create an environment of relaxation and enjoyment

STAFF

To have a culture of mutual respect, trust and integrity
To recognise, reward and uplift
To have passionate and expert staff

COMPANY

To be financially sustainable
To uplift local communities
To promote conservation and 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.

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REQUIREMENTS & QUALIFICATIONS

- Must have at least 2 years' experience in a 5* Hotel environment.
- Must have at least 2 years' Experience in a Chef de Partie position.
- The ability to take the initiative and be a leader. Must be flexible and willing to work shifts.
- Previous experience, understanding of operational systems and computer literacy.
- Ability to multitask and excellent time-management. Proven job reliability, diligence, dedication and attention to detail.
- Diploma in Culinary arts and knowledge of HACCP standards.

The ideal candidate for the Chef de Partie position is one who can be dedicated, a leader and a team player. **Someone who will live the Purpose and Values of the Company and buy into our culture.**

WWW.THEROYALPORTFOLIO.COM



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