



CHEF DE PARTIE (CDP)

BIRKENHEAD HOUSE
HERMANUS



THE ROYAL PORTFOLIO

SCOPE & GENERAL PURPOSE

The CDP at Birkenhead House will be responsible for ensuring that the high food standards of the Royal Portfolio are met if not, exceeded. We recruit and employ individuals who share our Purpose which is *“To give our guests a complete experience and a perfect stay”* and who have the potential to learn and grow.

MAIN DUTIES & RESPONSIBILITIES

- Manage the respective shift - overseeing staff and allocating duties, ensuring highest food hygiene standards, filling orders accurately and timeously, managing stock and waste, etc.
- 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 into optimising 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 have input into new ways of presenting 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 co-operation, across all departments.
- To strive to study management subjects in preparation of future advancement/or training with the Sous Chef.
- Communicate with guests in open kitchen areas with ease and confidence.
- Timeous execution of key responsibilities as set out by the General Manager and Head of Department.
- Recite, understand, apply and live the Purpose and Value statement.

REQUIREMENTS, QUALIFICATIONS & EXPECTATIONS

- Diploma in Culinary Arts
- 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 initiative and be a leader
- Must be flexible and willing to work shifts
- Previous experience with and understanding of operational systems and computer literacy
- Ability to multitask and excellent time-management
- Proven job reliability, diligence and dedication
- Attention to detail
- Knowledge of HACCP standards

Find out more on [The Royal Portfolio's Career page](#).

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.

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

CONNECT



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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.