



PASTRY CHEF DE PARTIE

LA RESIDENCE
FRANSCHOEK



THE ROYAL PORTFOLIO

SCOPE & GENERAL PURPOSE

The La Residence Pastry Chef de Partie (CDP) is responsible for assisting in the running of the Pastry section in our busy hotel kitchen. The Pastry CDP ensures the highest standards and consistent quality in the daily preparations for the Pastry section. They keep up to date with new products, recipes and preparation techniques.

MAIN DUTIES & RESPONSIBILITIES

- Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
- Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- Managing and training any Demi-Chef de Parties or Commis Chefs working with you.
- Monitoring portion and waste control to maintain profit margins.
- Continually develop new pastry dishes and menu items.
- To undergo both formal and on-the job training to develop cooking and kitchen organisational skills.
- To aid all stock taking within the Pastry Kitchen
- Supervise workloads during shifts.
- Ensure that you follow and lead by example according to our Purpose and Values.

REQUIREMENTS, QUALIFICATIONS & EXPECTATIONS

- Must have at least 2 years' experience in a 5* Hotel or established full-service restaurant environment
- Must have at least 1 years' experience in a Pastry Kitchen
- Tertiary qualification in Culinary Arts with minimum 3 years certification.
- Creative cooking and baking skills
- Demonstrated excellent written and verbal communication skills.
- Ability to multitask with excellent time-management
- Proven job reliability, diligence, dedication and attention to detail.
- Must be flexible with working nights, weekends and holidays

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

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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.