

CHEF DE PARTIE (CDP)

THE SILO HOTEL  
CAPE TOWN



THE ROYAL PORTFOLIO



## SCOPE & GENERAL PURPOSE

The Chef De Partie (CDP) at The Silo Hotel is responsible for supporting the Executive Chef and Sous Chefs in our busy hotel kitchen, delivering consistently high-quality food. You will handle purchase orders and ensure that items arriving without authorization are not received. You ensure the highest standards and consistent quality in the daily preparation and keep up to date with new products, recipes and preparation techniques.

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## 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.
- Coordinates daily tasks with the Sous Chef.
- Responsible to supervise junior chefs or commis.
- Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
- Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
- Full awareness of all menu items, their recipes, methods of production and presentation standards.
- Follows good preservation standards for the proper handling of all food products at the right temperature.
- Operate and maintain all department equipment and report malfunctioning.
- Ensure effective communication between staff by maintaining a secure and friendly working environment.
- Establishing and maintaining effective inter-departmental working relationships.
- Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.
- Personally responsible for hygiene, safety and correct use of equipment and utensils.
- Ability to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim.

## REQUIREMENTS, QUALIFICATIONS & EXPECTATIONS

- Hotel Management Graduate or Culinary Degree with minimum 3 years certification.
- At least 3 year's experience cooking in a well-established restaurant or full-service hotel and/or minimum of 1 year in a supervisory role.
- A high standard of spoken and written English.
- Flexible working hours subject to the demands of the business.
- Able to work under pressure.
- Excellent culinary catering talent.

Find out more about working at The Royal Portfolio on our [Career page](#) and apply via our [Candidate database](#).

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.

All new appointments at The Royal Portfolio's properties will need to show proof of vaccination against Covid 19.

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## 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

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### 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

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### 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.