



SOUS CHEF

LA RESIDENCE
FRANSCHOEK



THE ROYAL PORTFOLIO

SCOPE & GENERAL PURPOSE

The Sous Chef at La Residence has a strategic position not only in the kitchen but also within the hotel. They lead with a passion that inspires their team and attracts the industry's finest talent.

MAIN DUTIES & RESPONSIBILITIES

- Ensure that you follow and lead by example according to our Purpose and Values
- Working closely with the Executive Chef to complete daily tasks and kitchen operations.
- Research and find unique produce that can be used daily on our menus that will set us apart
- To be pro-active and passionate about the future growth of the kitchen and to create beautiful dishes for our daily menus.
- Work with the daily dietary requirements of our guests.
- Creating the best possible food within our budgets and ensuring that supplies are used carefully, and waste is kept to a minimum.
- Daily meetings with the entire team to ensure the expectations of our guests are met.
- Closely supervising junior staff on daily food production, maintaining high standards and ensuring that all standard menu items are in place.
- Daily checking of all ordering needs for supplies and fresh produce.
- Assisting the Executive Chef with rostering staff and checking that all areas are sufficiently staffed as per daily booking updates.
- Meeting with suppliers from time to time to make sure that all produce and supplies are on par with our menu needs.
- Conducting disciplinary procedures with staff that are not performing.
- Liaise with guests, follow up on and resolve complaints
- Monthly stock take with the executive chef.
- Upkeep of high standards in kitchen hygiene.
- Upkeep, maintenance, and storage of equipment to ensure the longevity of these items.

REQUIREMENTS, QUALIFICATIONS & EXPECTATIONS

- Must have at least 2 years' experience in a 5* Hotel or 2+ years' experience in a Junior Sous Chef position in a leading restaurant
- Qualification: The 14-19 Hospitality & Catering Diploma or City & Guilds Diplomas in Professional Cookery or BTEC HND in Professional Cookery or a Foundation Degree In Culinary Arts
- Creative cooking skills in line with international trends/ best practice
- Demonstrated excellent written and verbal communication skills
- Ability to multitask with good time-management
- Proven job reliability, diligence, dedication and attention to detail
- Must be flexible with working nights, weekends, and holidays

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.

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.