



Chef

Job Title: Chef	Department: Kitchen
Reports To: Branch Manager	Location: River Valley

Urgently Looking for a technically focused, task orientated person who can work at high pace in a deliberate predictable manner with great attention to detail, who is highly creative with a passion for food; to assist with the day-to-day running of the kitchen.

Candidates living in and around Pretoria need only apply.

ESSENTIAL DUTIES AND RESPONSIBILITIES

- Maintain kitchen hygiene standards
- Proactive Maintenance
- Good communication
- Good stock controls and stock rotation
- Good administration skills
- Responsible for all orders, storerooms and fridge and deepfreezes
- Good interaction with Guests
- To successfully manage and lead
- Create and maintain recipes.

REQUIRED KNOWLEDGE, SKILLS AND ABILITIES

- Experience in the hospitality industry especially in dealing with guests and staff
- At least 3+ years relevant experience
- Passion for creating fabulous food
- Able to work flexible hours, weekends and holidays

EDUCATION, CERTIFICATIONS AND EXPERIENCE

- Must have grade 12.
- Formal cooking/ pastry degree/diploma preferable.
- Experience in a la carte and banqueting preparation.

Please submit your resumes to jobs@mangwanani.co.za

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