



## Pastry chef de partie

<b>Job Title:</b> Pastry chef de partie	<b>Department:</b> Kitchen
<b>Reports To:</b> Branch Manager	<b>Location:</b> Sibaya

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 pastry kitchen

### ESSENTIAL DUTIES AND RESPONSIBILITIES

- Maintain kitchen hygiene standards
- Proactive Maintenance
- Good communication
- Good stock controls and stock rotation
- Good administration skills
- Responsible for all pastry orders, storerooms and fridge and deepfreezes
- Good interaction with Guests
- To successfully manage and lead the Pastry section
- 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 in pastry

Please submit your resumes to [jobs@mangwanani.co.za](mailto:jobs@mangwanani.co.za)

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