



COMMIS CHEF

PRIMARY JOB PURPOSE

To complete mise-en-place, cooking and garnishing of items in the specific department with the aim of maintaining the highest standard possible and achieving maximum customer satisfaction. To achieve and maintain the prescribed standards.

KEY RESPONSIBILITIES

- To ensure that the correct food production schedule and mise en place is adhered to.
- Plan and organise yourself to maximize effectiveness and efficiency.
- To be aware of daily updates to the production schedule through checking all function sheets at the beginning of your shift.
- To ensure that your department/section, place the orders for the next day consumption based on the production schedule; timeously in order for the stores to issue. To have all requisitions approved by the Head Chef or Senior Sous Chefs.
- To be responsible for all standard stock items in your department as well as all the equipment, and to ensure that the equipment is used for the purpose for which it was designed.
- To ensure the cleanliness and hygiene in your department area according to the set standards and health regulations.
- To ensure that the proper receiving, storage and rotation of products to comply with the standards and to ensure quality in your department.
- To follow all procedures and guidelines as established by Country Club Johannesburg.
- To minimize wastage and maximize thorough usage of food through careful ordering, proper and well-organized storage and creative use of leftover food. To assist in exact food stock-takes weekly and monthly.
- To ensure that all food outlets are kept attractive and competitive to maximize sales.
- To ensure a fast and efficient service to the members.
- To ensure that customer relations are kept to a high standard and that all complaints are escalated to Senior Management.
- To participate in the production and plating of all food service.

PERSONAL ATTRIBUTES & SKILLS

- Effective communication skills.
- Copes well under stressful conditions.
- Maintains a high level of hygiene and cleanliness.
- Work effectively as part of a team.
- Willingness to work shifts and or extra hours when required.

MINIMUM / PREVIOUS EXPERIENCE

- Minimum 1-3 years' experience as Chef

QUALIFICATION

- Minimum Matric or equivalent
- Diploma or tertiary qualification in Culinary Arts

PROPERTY

- Woodmead

APPLY NOW!

APPLICATION PROCESS:

Interested applicants must submit their CV's to careers@ccj.co.za by no later than **20th May 2024**.