



## SUSHI CHEF

### ***PRIMARY PURPOSE***

This position ensures that quality, world-class sushi and products are always prepared for all members and guests. The incumbent is also responsible for the preparation of mise en place, adhering to hygiene standards, and maintaining stock levels within the section.

### ***KEY RESPONSIBILITIES***

- Preparing, cooking, and serving sushi on the patio, at restaurants and for take-away.
- Ensuring proper filleting of fish to minimize wastage.
- Ordering and rotating stock daily.
- Ensuring consistent and smooth sushi and sashimi production.
- Keeping working areas clean at all times.
- Assisting other kitchen staff when necessary.
- Striving to meet or exceed customer expectations and promote a high level of service.
- Reporting all complaints, enquiries, and suggestions to Management.
- Consistently adhering to portion controls.
- Preparing all dishes to specifications and serving them at the correct quality.
- Making innovative use of ingredients and equipment.
- Carrying out tasks communicated by Senior Chefs.

### ***PERSONAL ATTRIBUTES & SKILLS***

- Ability to work well under pressure.
- Honest and reliable individual.
- Attention to detail and accuracy.
- Strong creative flair with innovative ideas.
- Strong Communication skills (written & Verbal).
- Customer service.
- Must have experience in all aspects of the kitchen.

## ***MINIMUM / PREVIOUS EXPERIENCE***

- 2- 3 years working experience in a similar role.

## ***QUALIFICATION***

- Minimum Matric.
- Diploma/Certificate in Culinary Arts (preferred).

## ***PROPERTY***

- Woodmead.

**APPLY NOW!**

## ***APPLICATION PROCESS:***

Interested employees must complete the application form and submit with their CV's to [careers@ccj.co.za](mailto:careers@ccj.co.za) by no later than **18<sup>th</sup> July 2024**.