



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 mis-en-place, adhering to hygiene standards and maintaining stock levels within the section.

KEY RESPONSIBILITIES

- Preparation, rice cooking and serving of sushi on the patio and restaurants and for take away.
- Ensure proper filleting of fish to minimize wastage.
- Ensure all stock is ordered and rotated daily.
- Ensure consistent and smooth sushi and sashimi production.
- Ensure working areas are always kept clean.
- Assist other kitchen staff as need arises.
- Work towards meeting or exceeding customer expectations and promoting high level of service.
- Ensure all complaints, enquiries and suggestions are reported to Management.
- Adhere to portion controls consistently.
- Ensure all dishes are prepared to specifications and served at the correct quality.
- Ensure innovative use of ingredients and equipment.
- Perform tasks as 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

- Auckland Park.

APPLY NOW!

APPLICATION PROCESS:

Interested applicants to submit their CV's to careers@ccj.co.za by no later than **30th November 2023**.