



Spier attracts good people who love what they do, who want to make a contribution and be part of a team that shines. Our business is warm, full-hearted, open and supportive – thanks to our people. If integrity, pride and good wine matter to you, you might just have found your place in the sun - on our farm.

TEAM OPENING: Hotel Kitchen Commis Chef

Prepare all mise-en-place needed for menus. Support the Chefs de Partie and other kitchen team members in food production while measuring all personal hygiene rules, are met and food is stored and prepared under correct hygiene standards. Assist with clearing of fridges, scullery, and general kitchen areas.

Key responsibilities

- Support the Chefs de Partie and other kitchen team members in food production.
- Fill in necessary checklists and follow SOPs as required.
- Handle all equipment with care and if anything is broken, report it immediately.
- Work cooperatively with colleagues to complete assigned duties.
- Adhere to a high level of hygiene standards and assist in ensuring that the department meets hygiene audit targets.

Knowledge, skills and qualities

- At least one years' experience in a kitchen environment.
- Certificate/Diploma in Culinary Arts/Professional cookery/Hospitality Management.
- Literacy and numeracy essential.
- Good communication skills – fluency in English necessary.
- Basic knowledge of health & safety and hygiene standards.
- Able to function under pressure and keep calm.
- A committed member, willing to cooperate with others.
- A vibrant and responsible approach with a cheerful and service-orientated outlook.

Candidates must have valid South African identification and a clear criminal record.

At Spier our focus is on being regenerative in every way. When it comes to people, this means being able to reinvigorate and refresh your energy in a way that's infectious and rubs off on people around you.