

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 – Senior Chef de Partie

To assist the Senior team in striving for excellence by producing the highest quality meals. Holding all junior team members accountable and mentoring them.
To ensure that all prep is done on the section. That the prep is carried out to the correct spec and recipe as outlined. That all prep is ready at the specified time. Focus on the amount of prep, availability and communicate directly with your senior chefs as well as juniors. Train and hold junior team members accountable. Always minimize wastage and focus on freshness and flavour.

Key responsibilities

- Ensure orders received are prepared and sent out timeously and to menu specifications
- Oversee the kitchen in the absence of the Junior Sous Chef
- Ensure daily/weekly/monthly stock control procedures are adhered to
- Assist in controlling and management of food rotation and storage according to HACCP and food safety regulations
- Maintain high quality of all foods prepared and in the correct quantities
- Assist in the implementation of the Kitchen cleaning schedule to the agreed standards.
- Report any operational issues and follow up to completion with relevant parties
- Ensure preparation of all mise en place is fresh and on time for service
- Monitors and ensures compliance with recipe specification
- Make sure SOPs are followed to minimize breakages and OE used efficiently
- Assist in control of food cost by supporting training of kitchen staff on the proper methods of food preparation and handling including how to handle leftover food items.
- Ensure hygiene checklist is adhered to on a daily basis
- Follow all personal hygiene rules and ensure all food is stored and prepared under the correct hygiene standards.
- OE, stocktaking, other ad hoc requests as required, ensuring optimum service delivery at all times.
- 'Live and breathe' the ethos of Spier, inspiring a passion for - and sharing knowledge of - sustainable living, great food, wine and hospitality.
- Maintain a positive work environment through compliance with quality and operational standards and great teamwork.
- Ensure wastage sheets are completed on a daily basis

- Ensure portion controls are adhered to
- To be aware of and act in accordance with Fire Safety Procedures at all times.
- Assist with checking on stock availability and ordering.
- Assist where the business requirements are needed and flexible to work within kitchens across the farm

Knowledge, skills and qualities

- At least four years' experience in a working kitchen environment.
- Certificate/Diploma in Culinary Arts/ Professional cookery/ Hospitality management
- Literacy and Numeracy essential, fluency in English necessary.
- Strong interpersonal and communication skills.
- Environmentally responsible and willing to learn more.
- Able to function under pressure and keep calm.
- Well organized and able to meet deadlines.
- Strong knowledge of Health & Safety and Hygiene Standards.
- Must love working with food.
- A vibrant and responsible approach with a cheerful and service-oriented 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.