


*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: Villa – Senior Chef de Partie**

Support the Executive Chef and Head Chef in overseeing the daily culinary operations of the Hotel Villas. The primary focus is to optimize performance and profitability by fostering a positive, productive work environment, delivering exceptional guest service, and ensuring full compliance with hygiene, quality, and operational standards. This role requires close collaboration with the Villa team and the cultivation of strong working relationships.

**Key responsibilities**

- Assist in the development of innovative, seasonal, menus that align with the Spier ethos, ensuring consistency and excellence in culinary offerings.
- Manage and exceed guest expectations by engaging in warm, professional interactions, including personalized menu planning in consultation with guests.
- Create a welcoming, home-like environment that enhances the Villa guest experience through thoughtful hospitality and attention to detail.
- Demonstrate adaptability and quick thinking in response to any last-minute changes in guest plans or schedules.
- Be available to prepare, cook, grill, or braai all meals in the Villa for the full duration of the guest's stay.
- Assist the Executive Chef in managing annual operating, Capex & OE budgets, costs, control systems, and procedures for the Villas.
- Ensure consistent delivery of high-quality service and adherence to operational standards through effective planning and execution.
- Practice excellent time management, as the role requires a high degree of self-scheduling and personal accountability to maintain a seamless guest experience.
- Communicate clearly, consistently, and professionally with guests, setting realistic expectations and delivering on all commitments.
- Always show respect for guest's privacy and personal space, acknowledging the unique setting of working within their temporary home environment.
- Always maintain professional boundaries at all times; refrain from socializing with guests or accepting invitations to join them for meals or beverages, in order to uphold the highest standards of discretion and hospitality.
- Manage cash flow and stock control.
- Lead and implement training programs to develop team capabilities, while driving recipe innovation and consistently maintaining high culinary standards.
- Foster and maintain positive, collaborative relationships with all Spier business units, including winemakers, strategic partners and key suppliers.

- Build and sustain effective working relationships within the Villa Team, encouraging collaboration, mutual respect, and a shared commitment to excellence.
- Embody and promote the Spier ethos by cultivating a passion for sustainable living, exceptional food and wine, and warm authentic hospitality.
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**Knowledge, skills and qualities**

- Minimum of 5 years' experience Kitchen operations or Private Cheffing placements.
- Degree/Diploma in Culinary Arts/Chef/Hospitality Management desirable.
- A positive proactive approach, with proven success at managing a team.
- A creative and innovative thinker, willing and able to inspire teams with a desire to exceed guest expectations.
- Able to work under pressure, in a fast-paced environment, with the flexibility to adapt to shifting dynamics.
- Superlative product knowledge with excellent time management skills.
- Strong financial acumen with proven skill in translating the numbers to appropriate action.
- Strong administrative focus with superior organizational skills.
- A vibrant and responsible approach with a cheerful and service-oriented outlook.
- Excellent knowledge of cooking techniques.
- Able to work in all sections in the kitchen, if needed.

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.*