



## Job Advert

### Head Chef Permanent

The Head Chef is responsible for developing, implementing and monitoring the annual plans for Kitchen and Stewarding operations befitting Sanbona. This includes assisting with developing and proposing the supporting budgets, manning needs and CAPEX/OPEX requirements. The Head Chef works closely with the senior management team to ensure the Kitchen and Stewarding operations are aligned and support the wider objectives of the organisation.

The role creates the systems and conditions that enable the kitchen and stewarding teams to provide guests with outstanding food products that are professionally presented and of exceptional quality, nutrition, taste, food safety, culturally sensitive and responsive to individual needs.

The Head Chef is actively involved in attracting, selecting, training, developing and coaching the Kitchen and Stewarding teams.

The Head Chef actively stays up to date with developing practices in food production and hygiene, including new machinery and equipment to improve storage, food production, transportation and presentation of food and services.

Dimension	Job Requirements
<b>Thinking Ability</b>	<ul style="list-style-type: none"><li>▪ Ability to develop strategic direction for the kitchen and stewarding function to support organisational aims</li><li>▪ Ability to influence leadership and management teams</li><li>▪ Ability to implement change and support people through times of transition</li><li>▪ Ability to develop innovative and creative food products</li><li>▪ Ability to oversee and simultaneously pay attention to a number of demands</li><li>▪ Proven ability to lead multiple teams</li><li>▪ High levels of verbal and numerical ability</li><li>▪ Ability to correctly communicate detailed information and instruction to others</li></ul>
<b>Academic Qualifications and Background</b>	<ul style="list-style-type: none"><li>▪ A formal management qualification</li><li>▪ Bachelor degree and/or diploma in Culinary Arts</li></ul>
<b>Languages</b>	<ul style="list-style-type: none"><li>▪ Ability to effectively communicate with others in English, in written and verbal form.</li></ul>
<b>Work Experience</b>	<ul style="list-style-type: none"><li>▪ 8 Years' experience in a culinary leadership role</li><li>▪ Demonstrated extensive previous experience in a luxury hotel, cruise or private residence environment</li></ul>
<b>Job Technical Skills</b>	<ul style="list-style-type: none"><li>▪ Ability to lead kitchen and stewarding teams</li><li>▪ Experienced in overseeing and directing multiple teams</li><li>▪ Experienced in selecting, motivating and guiding culinary management and operations team members</li></ul>

#### CONSENT TO PROCESS YOUR INFORMATION:

By sending us your application, Curriculum Vitae, academic records, qualifications, or any other personal information as defined by POPIA:

1. You have disclosed up to date and accurate records; and
2. You agree to us keeping your records in our data base as per our Retention Policy.

#### Declaration:

By agreeing to the terms herein, you give Sanbona the authority to process your personal information. This consent will remain valid until such time as we have received instructions from you to request, subject to any applicable law and where appropriate, the correction, updating or deletion of your personal information held by us. You further acknowledge and declare that all personal information supplied to Sanbona is accurate, up to date, not misleading and complete in all respects.

	<ul style="list-style-type: none"> <li>▪ Experienced in preparing annual plans including budgets and monitoring financial performance</li> <li>▪ Competent in developing and ensuring policies, processes and standards are implemented and applied across the kitchen and stewarding functions</li> <li>▪ Ability to analyse and improve kitchen and stewarding operational effectiveness and efficiencies</li> <li>▪ Ability to monitor and ensure compliance with health, safety, security and other legal requirements across kitchen and stewarding operations</li> <li>▪ Proficiency in Microsoft office applications</li> </ul>
<b>Personal Qualities</b>	<ul style="list-style-type: none"> <li>▪ Committed to creating an environment where kitchen and stewarding teams are able to provide exceptional levels of service to others</li> <li>▪ Ability to influence others to adopt a collaborative working style and teamwork across departments and functions</li> <li>▪ Demonstrated ability to be flexible, adjust and adapt to changing circumstances in a fast paced and deadline driven service environment</li> <li>▪ Ability to work under pressure and deliver results, even when urgent and deadlines are short</li> <li>▪ Emotionally stable, even tempered and calm when faced with challenges</li> <li>▪ Demonstrated ability to work cooperatively as a member of a team</li> <li>▪ Demonstrates exceptional levels of integrity</li> <li>▪ Ability to work independently without receiving detailed instructions</li> </ul>
<b>Business Values</b>	<ul style="list-style-type: none"> <li>▪ Embraces, supports and models organisational values and culture</li> </ul>
<b>Physical Abilities</b>	<ul style="list-style-type: none"> <li>▪ Ability to work for extended hours with at times limited periods of rest</li> </ul>

*Sanbona shall apply the employment equity principles as set out in the Employment Equity policy and Plan.*

*Interested applicants should submit a comprehensive Resume/ CV with all supporting documents to [careers@sanbona.com](mailto:careers@sanbona.com) by no later than **15 September 2023**.*

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