



# Job Advert

## Chef De Partie Permanent

The Chef De Partie supports the Lodge and Kitchen Management teams to develop and provide authentic, innovative, and creative dishes to guests.

Dimension	Job Requirements
<b>Thinking Ability</b>	<ul style="list-style-type: none"><li>▪ Ability to respond positively in times of change and transition</li><li>▪ Ability to imagine and develop innovative and creative food products</li><li>▪ Ability to simultaneously pay attention to a number of demands</li><li>▪ Ability to correctly interpret written and numerical information</li><li>▪ Ability to operate comfortably in an environment of high levels of ambiguity</li></ul>
<b>Academic Qualifications and Background</b>	<ul style="list-style-type: none"><li>▪ Diploma or other formal qualification in Culinary Arts</li><li>▪ Completed commercial cookery apprenticeship or equivalent</li></ul>
<b>Work Experience</b>	<ul style="list-style-type: none"><li>▪ 3 Years' experience in producing up-market cuisine</li><li>▪ Demonstrated previous experience in luxury restaurants, lodge, hotel, or cruise ship environment</li></ul>
<b>Job technical Skills</b>	<ul style="list-style-type: none"><li>▪ Knowledge of international and ethnic foods</li><li>▪ Highly competent in producing a wide range of international and ethnic foods and responding to special dietary requirements</li><li>▪ Able to follow formal policies, processes and standards</li><li>▪ Ability to follow health, safety, security and other legal requirements</li><li>▪ Proficiency in Microsoft office applications</li></ul>
<b>Personal Qualities</b>	<ul style="list-style-type: none"><li>▪ Committed to producing the highest quality foods to meet the expectations and needs of guests</li><li>▪ Ability to collaborate positively with others</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>▪ Present impeccable grooming and deportment</li></ul>
<b>Business Values</b>	<ul style="list-style-type: none"><li>▪ Embraces, supports and models organisational values and culture</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 **20 April 2023**.*

### 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.