



**TITLE** : Sous Chef  
**LOCATION** : &Beyond Phinda Mountain Lodge  
**CONTACT PERSON** : [recruitment@andbeyond.com](mailto:recruitment@andbeyond.com)

&Beyond is built, almost entirely, on the strength of remarkable people who give passionately to their roles, work tirelessly, have the guest experience at the core of their focus daily and care of the sustainability of our communities and environment. Every single ‘&Beyonder’ makes a huge difference to our success and our contribution to the world, regardless of their role or function. For this reason we choose ‘&Beyonders’ very carefully - they are the strength and the future of this company.

#### KEY OUTPUTS:

- Kitchen Hygiene standards set
- Responsible for training chefs & implementing kitchen standards.
- Abide by the 7 day Menu set according to Food Styling Guide and approved by &Beyond Food Fundi
- Work with the & Beyond training chef when visits are conducted and be feedback fit.
- Presentation as discussed and according to Styling Guide
- Up to date with What’s Hot & What’s Not for & Beyond Food
- Through the Tummy of the Guest Bops
- Creative Bush Banqueting according to Food Styling Guide
- Proactive Maintenance
- Good communications with:
  - All chefs;
  - All camp managers
  - Heads of Department
  - Lodge Manager
  - Suppliers
- Good stock controls and stock rotation
- Responsible for all food orders, storerooms and fridge and deepfreezes in absence of the executive chef
- All food going out to guests at any time to be checked in absence of the executive chef
- Chef to check buffets/dinner/breakfasts

#### PERSONAL CHARACTERISTICS

- Good interpersonal skills
- Sense of urgency
- Passionate about guest delight
- Attention to detail
- Diligence and self-motivation to meet deadlines and keep on top of your job
- Willingness/ability to share information and teach and inspire others

#### PREVIOUS WORK EXPERIENCE REQUIRED:

- At least 2+ years Chef experience

*Revised – April 2019*



- Passion for kitchen management - including all kitchen administration, general hygiene and people management
- Passion for training staff, creating fabulous food, and new ideas

*We reserve the right not to make an appointment.*