



JOB DESCRIPTION

KITCHEN MANAGER / JUNIOR CHEF

The Craggs, Plettenberg Bay

WE BELIEVE IN

Celebrating differences, nurturing individuality and cultivating gratitude. The thrill of discovery. Listening with curiosity and acting with integrity. Slowing down, being intentional and taking care of each other and the planet. The power of kindness, both outwards and inwards. Experiences that shape new ways of thinking and provide freedom from the norm. Having a light touch and a whole heart. Making our work matter.

OUR CULTURE

At the heart of our business is our Rare Earth family – the team of people who work tirelessly to make our guests feel welcome; people with passion, intention and humility; people who are curious about the world and are committed to caring for it; and people with the confidence and experience to always be their most authentic selves.

Together, our Rare Earth family provide the solid foundation for the achievement of our vision, which is to be one of Africa's most well-loved boutique hospitality brands, creating experiences that are unexpected, meaningful and considered for our guests.

OUR VALUES

Creativity – open-minded thinking

Generosity – of spirit, of time, of thought, of knowledge

Individuality – the courage to be unashamedly ourselves and embrace that in others

Fairness – a measured approach that does not discriminate

Humility – being respectful, placing ego aside and championing equality

Curiosity – a desire to learn more about people and the world

Ownership – taking responsibility for your ideas and your role

Family – engendering a sense of belonging among both staff and guests

Sincerity – operating with honesty and a lack of pretence

Kindness – warmth, goodwill and assuming the best in others

JOB SPECIFICATION

This role would suit an energetic, recently-qualified chef looking to take the first steps in managing their own kitchen or someone with limited experience but showing great potential.

DUTIES

- Provide excellent preparation and presentation of food
- Stock take and maintenance thereof
- Maintain Health and Safety policies and procedures and overall hygiene and cleanliness of restaurant kitchen
- Menu development and planning together with the General Manager
- Front-facing duty manager when required
- Training, discipline, managing and motivating of staff
- Communicate with customers to assess level of customer satisfaction
- Coordinating the operation of the kitchen during scheduled shifts
- Look for opportunities to improve procedures, and make improvements where appropriate
- Any other responsibilities relating to the restaurant as outlined by management

PERSONAL CHARACTERISTICS

- Ability to remain calm under pressure - manage the kitchen calmly for season, weddings and events.
- Ability to manage a small team while remaining a 'hands on' part of the team.
- Be well organized, administratively strong and hard working
- Flexible availability as per trade demand
- Good people skills and ability to communicate well with guests and staff
- Good sense of humour
- Motivated quick thinker and fast on your feet
- Can do attitude and solutions focused
- Good command of the English language
- An outgoing, warm, friendly personality
- Well presented, Honest, Diligent and self-motivator
- Have the ability to work under pressure
- High energy levels
- Good team motivator skills
- Good interpersonal skills
- Sense of urgency
- Attention to detail
- Diligence and self-motivated to meet deadlines
- Willingness and ability to share information, teach and inspire others.
- Curious about what you don't know, and generous about what you do know.

KNOWLEDGE & SKILLS REQUIRED

- Energetic, proactive person with well-developed concept of the importance of providing a world-class guest experience and the ability to provide that experience
- Excellent command of the English language
- Minimum 2 years' experience as a Chef at one establishment
- Tertiary qualification as a Chef will be beneficial
- *Drivers license and own vehicle essential*
- Contactable references
- Strong references and a clean track record are mandatory.

TO APPLY

Please send your CV to hello@kayandmonty.com with the subject line: "Application: Kitchen Manager /Junior Chef"

TIMELINES

Interviews will take place during Q1 2024 with appointment effective as soon as possible