

# Job Description

Job Title: **(I A la Carte Chef)**

JOB DETAILS		
JOB TITLE	:	A la Carte Chef/ CDP
ADVERTISED JOB TITLE	:	A la Carte Chef
GRADE	:	
REPORTS TO	:	SOUS CHEF
UNIT	:	NEWTONS AND KC (C.A) BULDING 50
LOCATION	:	NEWTONS AND KC (C.A) BULDING 50
DATE	:	

JOB PURPOSE: (Provide a brief (2/3 lines) description of the main purpose of this job)
To...Work daily in one of the stations (hot, cold) and be able to properly prep for service and keep the required production pace as required by the sous chefs. Control consistency of food production in terms of quality during service.

ORGANOGRAM (Attach complete departmental structure to this document). Please provide below details:			
Total Number of Reports	Title of Direct Reports	Job Grade:	Nr of Incumbents
Direct:	- SOUS CHEF	- TBC	-
Indirect:	-	-	-
Total:			

PRINCIPAL ACCOUNTABILITIES: (Provide details of what the main accountabilities are and how these are effected)	Measures: (Provide details of how it will be evident that the required accountability has been achieved)
- The Ala Carte Cook is responsible for preparing food for our ala carte restaurants. Newtons	- Positive Client feedback and consistency in the culinary department and food control
- Will be working with the ala carte team and culinary/ restaurant manager assisting other cooks and delivering food in a fast-paced environment.	- Must have a professional, courteous & respectful attitude toward Members, guests, vendors, co-workers, and supervisors.
-Knowledge of all menu items, daily features, and promotions/ specials.	-
-Ensure consistency in the preparation of all food items for a la carte and or buffet menus according to recipes and standards.	-
- Follow all safety and sanitation policies when handling food and beverages	-
- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment.	-
-	-
-	-

Work Related Dimensions		Yes/No	Detail
– Required to travel?		-NO	-
– Responsible for more than one competency area / functional area?		-NO	-
– Responsible for geographical area?		-NO	-
Budgets (tick appropriate box)		Budget Amounts	
○ Has sole responsibility for managing a budget			
○ Has shared responsibility for managing a budget			
○ Responsible for monitoring adherence to a budget only			n/a
○ No responsibility for a budget			n/a
Minimum Experience (required in order to do the job, not actual experience of incumbent/s)		Minimum Qualifications (required in order to do the job, not actual qualification of incumbent/s)	
<ul style="list-style-type: none"> <li>– 4-5 years' experience</li> <li>–</li> <li>–</li> </ul>		<ul style="list-style-type: none"> <li>– 4-5 years' experience in culinary field</li> <li>– Certificate or Diploma as Chef</li> </ul>	
		Minimum Certifications/Accreditations	
		–	
Operational requirements (legally required in order to do the job for e.g. a Doctor requires a valid license to practice medicine)			
– Must have knowledge of how to operate standard kitchen equipment safely and efficiently.			
Knowledge, skills and abilities (add technical competencies, skills and abilities – these are not found in the CSIR competency dictionary)			
<ul style="list-style-type: none"> <li>– Must be able to follow recipes and create consistent, high-quality dishes in a timely manner per the C.A culinary standard.</li> <li>–</li> </ul>			
Desired Experience		Desired Qualifications / Certifications / Accreditations	
<ul style="list-style-type: none"> <li>– 4-5 years' experience</li> <li>–</li> </ul>		– CULINARY QUALIFICATION	
Competencies required	Description		
–	–		
–	–		
–	–		
–	–		
–	–		
–	–		

**SIGNED / APPROVED:**

Employee		Name		Date	
Direct Supervisor		Name		Date	
HR Manager		Name		Date	
Unit/Function Head		Name		Date	
Exec Director / Centre Manager / Group Manager		Name		Date	

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	JOB GROUP	:	