



HOTEL PASTRY CHEF

(The Palazzo Montecasino - Gauteng)

Tsogo Sun welcomes job applications from passionate and hard-working team players who want to be part of our ever growing Tsogo Sun family. We value our employees and provide them with the means to grow within the company, opening many doors in the process. If this is an offer that excites you, send in your application and you could be the newest addition to our family.

Our successful Hotel Pastry Chefs ...

- maintain the excellent quality standards of **food delivery**
- implement **all tasks and action plans** to ensure the **optimal functioning** of the kitchen including food cost and controls, menu preparation, operating equipment, point of sale, kitchen expenses and audit requirements
- **build and maintain a working environment** in which staff are fully trained, organised, supportive of each other and competent
- provide dependable and well considered **requisitions**
- facilitate **effective interdepartmental communication and teamwork** to ensure guests' expectations are anticipated and exceeded
- work as part of a team or individually to deliver high **quality standards**.

If you have these **qualifications**, join our team: (1) Grade 12 (NQF 4); (2) hotel management diploma or a qualified chef diploma from City& Guilds or from similar accredited institute of hospitality studies; (3) basic pastry course and introduction into bread making; (4) advanced pastry course with emphases on new age pastry techniques, fruit carving, chocolate work and sugar work; (5) at least four years' experience in a similar role and three to four years in the position of pastry chef de partie.

CLOSING DATE: 15 SEPTEMBER 2021

To apply, your written application must include:

- CV (maximum 4 pages)
- contactable references (with telephone numbers)
- covering letter with three reasons why you're our top candidate for the job!

For info or to apply, email grant.vanderriet@tsogosun.com

www.tsogosun.com

