



ROYAL ST. ANDREWS

HOTEL | PORT ALFRED

GRACIOUS HOSPITALITY

Closing Date: 15 October 2026
Vacancy Advert

Sous Chef
General Job Description

The Sous Chef is responsible for working with the kitchen team members for the purpose of producing high quality meals. They must practice and teach portion control, quality control, waste control and product preparation techniques as well as implementation of new menus and recipes.

MAIN DUTIES

1. GENERAL REQUIREMENTS

- Minimum of 5 years in industry with at least 2 years in similar role.
- Must have A la Carte Fine Dining experience, specialization in Garde Manger or Pastry advantageous but not essential.
- Hospitality or Culinary School degree/diploma advantageous.
- Possess excellent basic math skills and communication.
- Administrative skills essential.
- Working majority late and split shifts. Work public holidays and Sundays.
- Be able to work in a standing position for long periods of time (up to 10 hours).
- Be able to reach, bend, stoop and frequently lift up to 25 kilograms.
- Must have the stamina to work 50 to 60 hours per week.

2. MAIN DUTIES

- To fully cost all food menu items.
- To complete all work responsibilities and assignments in a timely manner or by the due date.
- To maintain and create innovative food menu items on all menus.
- To ensure that the kitchen produces a high-quality food product at all times, in all outlets - Inclusive of The Thistle, The Highlander, The Nautilus Deli, The Banqueting Department as well as any other food service outlet.
- To anticipate and attend to the guest's needs and desires immediately including special events like birthdays, anniversaries, etc.
- To demonstrate superior recipe knowledge for every item on all of the food menus.
- To monitor food quality and quantity as it relates to portion control.
- To monitor all food storage facilities and ensure that proper storage techniques are being used and the cleanliness standards of the kitchen are being maintained.
- To formulate all food menus and Recipes: A la Carte, Banqueting, and all outlets in conjunction with other Sous Chefs and Head Chef.
- To provide outside catering when directed.
- To ensure that all standard recipes are followed in the kitchen.
- To maintain and control food cost percentages according to the restaurant budget of <38%
- To introduce measures to minimise food wastage.
- To ensure all cooking procedures are economical and efficient.
- To ensure all stock is rotated regularly.
- To maintain your self-appearance in accordance with the highest grooming standards.
- To maintain and promote your skills through regular appearances in the restaurant during and after service to converse with guests.
- To maintain an open communications line with the restaurant manager, bar manager and hotel owner.
- To prepare and order food products according to order procedures.
- To maintain effective par stock levels for all products.
- To perform end of week, fortnight or monthly stock takes for all food items as directed.
- To maintain a clean and safe working environment.
- To train all team members to a high standard to ensure that all sections are able to perform all functions in the kitchen.
- To ensure the protection and maintenance of all operating equipment.



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- To attend all scheduled meetings.
- To perform any other duties as directed by the Head Chef.

3. LIMITS OF AUTHORITY

- Responsible to the Head Chef
- May not change recipes, rules without the Head Chefs authorisation.
- May not make statements to the press.

FURTHER REQUIREMENTS

- Must have good interpersonal skills.
- Must have strong communication skills.
- Maintain a harmonious relationship with all departments.

- Must be fluent in English and well presented.
- Must be able to attend to Guest questions and complaints.
- A driver's license would be advantageous.

All applications must be done in writing with your C.V attached.
Please email your application / CV to applications@rsah.co.za

Thank you,

Difford Louw
General Manager