



Road Traffic Management Corporation

Chef

Ref No. RTMC/TFM/C/2024

Salary Package: Market-Related

Position: Chef
Business Unit: Total Facilities Management
Location: Boekenhoutkloof
Job Purpose: The Chef is responsible for preparing and cooking meals according to the menu specifications.

KEY JOB RESPONSIBILITIES:

- Prepare food and ensure it matches menu specifications and meets the quality standard and presentation.
- Check the quality of raw and cooked food products to ensure that standards are met.
- Assist management in developing menus using fresh, good quality, and healthy ingredients for the canteen, including meal ideas for special events.
- Recommend cooking ingredients for the day by studying customer trends.
- Assist in estimating food quantities for menus, advance ordering of food, and/or planning of daily production schedules.
- Prepare and cook each dish on the menu.
- Prepare the kitchen using the necessary cooking utensils and equipment, such as knives, pans, and kitchen scales.
- Ensure that all food served has been appropriately prepared by disinfecting preparation tools, separating the components, and ensuring the meal is cooked to the appropriate temperature.
- Assist with inventorying the ingredients and equipment, set orders to restock it by checking stock reorder levels frequently, and monitor wastage.
- Inform the Senior Chef of required stock.
- Provide feedback regarding the food quality of large bulk purchases.
- Ensure proper hygienic storage methods are utilised to prevent food loss.

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- Maintains a clean kitchen by cleaning all surfaces, including countertops, faucets, handles, refrigerator handles, stoves/ovens, and other appliances.
- Assist other staff in cleaning the kitchen at the end of the shift.
- Ensure the workstation is always kept clean and hygienic.
- Undertake simple stock control, reporting goods to be ordered to the relevant senior staff to ensure adequate supplies are maintained.
- Controlling stock levels, monitoring wastage, and ensuring that waste is kept to an absolute minimum.
- Ensure proper hygienic storage methods are utilised to prevent food loss.

QUALIFICATIONS AND EXPERIENCE:

- Matric NQF Level 4
- Must have a Professional Culinary Occupational Certificate or similar.
- Must have at least five years' work experience as a chef.
- In-depth knowledge of food safety and sanitation regulations

KEY ATTRIBUTES AND COMPETENCIES:

- Outstanding communication skills
- Excellent customer service
- Outstanding interpersonal and leadership abilities

HOW TO APPLY:

- Submit a letter of application (no prescribed template) accompanied by a recent Curriculum Vitae.
- Applications must be forwarded via email to corporateservicesrecruit@rtmc.co.za
- Candidates are requested to indicate the reference number for the position they are applying for in the email.

NB: Persons with disabilities are encouraged to apply.

The closing date is 16 February 2024 at 16:30. No late applications will be accepted.

The RTMC reserves the right not to make an appointment. Due to the many applications we envisage receiving, applications will not be acknowledged. If you have not received our response within three months, please consider your application unsuccessful.

Enquiries: Human Capital at (012) 999 5425