



## Pastry Head Chef

GRUMETI, TANZANIA

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### Key Responsibilities

The main purpose of the Pastry Head Chef is to manage the kitchen and the quality of food in the pastry section, in line with the Singita Standard of Excellence and SOPs.

- Drive the broader goals of the Company by planning and implementing strategic plans and goals.
- Ensuring the ultimate food experience for the guests, in line with the food concept of the lodge.
- Effective guest interaction to enhance guest experiences.
- Supervise the quality of food produced and served in a hygienic manner.
- Designing of menu – follow and implement new food concept.
- Monitoring the quality and care of equipment and products - minimising breakage.
- Administration of orders to minimize shortages and wastage.
- Handover responsibilities and requests to the next shift coming on duty and ensure that a handover is received from previous shift, when coming on duty.
- Preparation of pastry items to Singita standards, that include, breads; croissants; Danish pastries; ice-creams; sorbets; cakes; biscuits and desserts.

### Key Responsibilities

- Identify and eliminate potential risks in the workplace to ensure minimal liability to Singita.
- Run the kitchen in a cost-effective manner, within an agreed budget. Strategic management of food to reduce waste, such as portion control and stock rotation.
- Implement and maintain Health and Safety procedures, such as cleanliness and hygiene of the kitchen kept to the highest standard.
- Communication with departmental teams to ensure that guest needs are met, and operations run effectively.
- Look for opportunities to grown and train staff; and involvement in succession planning.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations
- Active participation in and effective communication and support of Singita's conservation message and purpose.
- All roles at Singita may be required to perform other tasks as reasonably requested from time to time and as required by the business and/or operation. Singita fosters a culture of collaboration, and with this a support of the multi-skilling of staff.

To apply email your CV to [jobapplications@grumeti.singita.com](mailto:jobapplications@grumeti.singita.com) or visit:

[www.singita.com/about/careers](http://www.singita.com/about/careers)



## Pastry Head Chef

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### Skills & Experience

- A 3 Year Chef Qualification or a minimum of 4 years' experience in a role of similar responsibility.
- Able to calculate food costs and understand kitchen budget.
- Good computer literacy.
- Understanding of kitchen procedure and timing requirements, able to plan accordingly.
- Wide food knowledge, able to design menus.
- Awareness of dietaries.
- Ability to train and manage staff.
- A clear understanding of labour law and disciplinary procedures.
- Passion for the industry and willingness to grow.
- Understanding of hygiene protocols and equipment.
- Sound knowledge of cleaning methods and products.
- Knowledge of safety procedures and the use of firefighting equipment.
- First Aid training (provided by company).
- Care in personal hygiene and grooming.
- Excellent communication skills.
- Stamina for physical activity.
- Nationality or valid working visa.

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Head Chef

GRUMETI, TANZANIA

## Key Responsibilities

The main purpose of the Head Chef is to manage the kitchen and the quality of food in the various sections, in line with the Singita Standard of Excellence and SOPs.

- Drive the broader goals of the Company by planning and implementing strategic plans and goals.
- Oversee the management of the staff canteens by ensuring that all staff are provided with meals sufficient in quantity and nutrition.
- Ensuring the ultimate food experience for the guests, in line with the food concept of the lodge.
- Effective guest interaction to enhance guest experiences.
- Supervise the quality of food produced and served in a hygienic manner.
- Designing of menu – follow and implement new food concept.
- Monitoring the quality and care of equipment and products - minimising breakage.
- Administration of orders to minimize shortages and wastage.
- Handover responsibilities and requests to the next shift coming on duty and ensure that a handover is received from previous shift, when coming on duty.
- Where applicable: preparation of pastry items to Singita standards, that include, breads; croissants; Danish pastries; ice-creams; sorbets; cakes; biscuits and desserts.

## Key Responsibilities

- Identify and eliminate potential risks in the workplace to ensure minimal liability to Singita.
- Run the kitchen in a cost-effective manner, within an agreed budget. Strategic management of food to reduce waste, such as portion control and stock rotation.
- Implement and maintain Health and Safety procedures, such as cleanliness and hygiene of the kitchen kept to the highest standard.
- Communication with departmental teams to ensure that guest needs are met, and operations run effectively.
- Look for opportunities to grown and train staff; and involvement in succession planning.
- Contribute towards the sustainability operations of the lodge, operating within lodge environmental parameters and constantly looking for ways to further 'green' lodge operations
- Active participation in and effective communication and support of Singita's conservation message and purpose.
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# Singita

## Head Chef

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## Electrician/HVAC Technician

SINGITA GRUMETI

### Key Responsibilities

- Repairs malfunctioning electrical and HVAC systems and ensures that all tasks are completed in accordance with applicable codes and manufacturers' recommendations.
- Plans the layout and installation of electrical wiring, equipment, and fixtures, including drawing preliminary sketchers.
- Monitors and inspects generator equipment to detect problems; controls generator output; installs standby generators and ensures operational condition in emergencies.
- Monitors and inspects PV Systems and BESS equipment to detect problems, ensures operational condition emergencies.
- Assemble, install, test and maintain electrical or electronic wiring, equipment, appliances, apparatus, and fixtures.
- Responds to emergency calls during off-duty hours when critical systems stop functioning or when there is an imminent threat to the safety of personnel or structural integrity.
- Assist in developing and executing testing and inspection checklists to ensure quality work by contractors and staff.
- Contributes to the safety program managed by the Director of Estate Management.
- Performs preventive maintenance by inspecting, adjusting, and troubleshooting electrical and HVAC systems to ensure reliable operation and uninterrupted electrical current to critical facilities.
- Inspects electrical systems and equipment to identify hazards, defects, and the need for adjustment or repair, and to ensure compliance with the reporting requirements of electrical /HVAC codes.
- Tests electrical systems and circuits using devices such as ohmmeters, voltmeters, and clamp meters to ensure compatibility and safety.
- Electrical/Mechanical installation and maintenance of electrical equipment such as HVAC, motors, compressors, bore hole pumps etc. including ancillary devices such as controllers, protection devices, float switches e.tc.
- Records and complies operational data.

### Skills & Experience

- A minimum of three (3) years of experience in the repair and maintenance of electrical systems, equipment and components experience as an electrical apprentice or installer is required.

#### Education Requirement:

- Completion of Secondary School is required and/or completion of vocational training from an accredited institute recognized as producing technicians with a concentration in electrical principles and applications is required.

#### Evaluations

##### Language:

- Limited Knowledge (reading, speaking, and writing) in Kiswahili is required.

#### Skills and Abilities

- Knowledge of Solar Systems is required.
- Good working knowledge of power tools and abilities to work with ladder and scaffolding is highly required.
- **Valid driving licence required.**

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