

	<p>No.7 RESTAURANT ADVERT</p>	<p>Posted July, 2023</p>
---	-----------------------------------	------------------------------

Position	Trainee Chef
Department	Social Enterprise No.7 Restaurant
Line Manager	Head Chef

Come to connect

About the No.7 Restaurant

No.7 is a restaurant with a difference. Based at the Kick4Life Centre in Maseru, the capital city of Lesotho in Southern Africa, we offer great food in a friendly environment with stunning views across the city. All of our profits are pumped back into Kick4Life’s charitable work. What’s more, our staff team includes former participants that have undergone a structured training program aimed at developing skills for a successful career in the catering and hospitality industries.

As well as the restaurant, No.7, which is linked to the K4L Inn & Conference Centre, runs a catering service for a wide selection of internal and external events from conferences and team-building days to dinner parties and weddings. We can seat over 100 people at one time with indoor and outdoor seating areas. The outdoor area includes 2 wood burners and a braai. Our cuisine is a freshly prepared menu that expresses a European style with a Lesotho touch.

Objective of the Role

To cook and prepare high quality, fresh meals in line with the No.7 Restaurant standards and according to strictly set menu specifications for Kick4Life social enterprise clients. Key responsibilities include: cooking and meal preparation; health and safety practice adherence; and occasional special duties relating to organizational development support.

Main Accountabilities

1. Area 1: Cooking and Meal Preparation

- 1.1. Cook and serve meals as delegated and according to detailed spec sheets, ensuring the highest possible quality of service is maintained at all times
- 1.2. Ensure meal orders are delivered in a timely manner, to the same standard at all times
- 1.3. Liaise with clients, as appropriate, implementing friendly and professional customer service communication and behaviour practices
- 1.4. Maintain a clean and professional food preparation and service environment at all times

2. Area 2: Health & Safety

- 2.1. Ensure best food preparation and storage practices in line with HACCP standards and processes
- 2.2. Maintain occupational health and safety standards at all times in regards to clothing, behavior, food preparation, food storage, food handling & fire safety
- 2.3. Keep the kitchen to the highest standard of cleanliness as well as storerooms at all times and keep both free of hazards and pests
- 2.4. Stay current on and help implement Kick4Life’s Fire Procedures and Fire Safety Management System
- 2.5. Stay current on and help implement Kick4Life’s Emergency Procedures

	<p>No.7 RESTAURANT ADVERT</p>	<p>Posted July, 2023</p>
---	-----------------------------------	------------------------------

3. Area 3: Special Duties

- 3.1. Assist in operational and programmatic fundraising initiatives
- 3.2. Comply with and uphold all of Kick4Lifes's Policies and Procedures
- 3.3. Maintain professional conduct at all times
- 3.3. Undertake such other duties as may be reasonably requested
- 3.4. Support Management initiatives and aid in leading performance management systems

Qualifications and Experience

Essential:

- Minimum Diploma in Food Preparation and Cooking, or Culinary Arts, required
- Minimum 1 years' experience working in a commercial kitchen as a Chef
- Health and safety and food hygiene certifications
- Food hygiene and safety qualifications

Work Based Skills and Competencies

Essential:

- Ability to effectively liaise with multi-disciplinary teams and a variety of stakeholders to achieve goals
- Ability to multitask and work according to set deadlines
- Demonstrates strong verbal and written communication skills in English and Sesotho
- Willingness to work long, flexible hours, including regular weekends and holidays
- Organised and reliable
- Adaptable and solutions-oriented
- Independent
- Service-minded

Desirable:

- A flair and enthusiasm for cooking with fresh, quality and sometimes local ingredients
- Demonstrates a growth mind-set
- Ability to think strategically

Please note: this is a full time hospitality position that requires the trainee to work long and often flexible hours, which may include evenings, weekends and holidays. By applying to any position at Kick4Life, you automatically affirm that you have never been accused of nor been found guilty of sexual exploitation and abuse.

How to Apply:

If you meet the requirements and are motivated to work helping others in a multicultural environment, please send a CV and Cover Letter explaining your motivation and fit for the role to hr@kick4life.org

Please note that only applications received via email will be considered.

Closing Date of applications is 7th July 2023 by 12:00 pm

If you have not heard from us within two (2) weeks of the closing date, please consider your application to be unsuccessful. Remember, we will only contact applicants who have been shortlisted for interview and will not be able to provide feedback to those who have not been shortlisted, due to the sheer volume of applications.



No.7 RESTAURANT
ADVERT

Posted
July, 2023