



Careers at Kapama

Pastry Sous Chef – Kapama River Lodge

The vibrant and luxurious Kapama River Lodge (<https://www.kapama.com/kapama-river-lodge/>) currently has a position available for a Pastry Sous Chef.

The Pastry Sous Chef assists the Executive Chef in managing the pastry kitchen's operations, ensuring high-quality desserts, pastries, and baked goods are created consistently to meet 5-star standards. This role requires creativity, leadership, and a strong understanding of hospitality.

Key Responsibilities:

Menu Development:

- Collaborate with the Executive Chef to design and update pastry menus
- Develop innovative and seasonal dessert offerings that align with the lodge's culinary vision.

Operational Management:

- Supervise pastry preparation and presentation to ensure consistency and excellence.
- Oversee daily operations, including stock control, inventory management, and ordering.

Quality Assurance:

- Ensure all dishes meet the lodge's 5-star standards.
- Maintain high levels of cleanliness and hygiene in compliance with food safety regulations.

Team Leadership:

- Train and mentor junior pastry chefs and kitchen staff.
- Delegate tasks effectively while fostering a collaborative and motivating work environment.

Cost Management:

- Assist in managing food costs by minimizing waste and optimizing ingredient usage.
- Maintain accurate records of production and expenses.

Guest Interaction:

- Occasionally interact with guests during special events or tastings.
- Customize desserts for guest preferences or dietary requirements.

Requirements:

Education & Experience:

- Diploma or degree in Culinary Arts, with a focus on Pastry Arts.
- At least 3–5 years of experience in a high-end or luxury hospitality setting, with 1–2 years in a supervisory role.



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Skills:

- Advanced pastry techniques, including chocolate work, sugar art, and artisanal bread-making.
- Creative flair for designing unique and visually appealing desserts.
- Strong organizational and multitasking abilities.

Attributes:

- Attention to detail and a commitment to excellence.
- Leadership skills with the ability to inspire and manage a diverse team.
- Adaptability to work under pressure and meet tight deadlines.

Physical Requirements:

- Ability to stand for extended periods and handle the physical demands of kitchen work.

Work Environment:

- Luxury lodge kitchen with access to high-quality ingredients and modern equipment.
- A collaborative culture focused on delivering an exceptional guest experience.

Package

- Monthly package- negotiable depending on experience and qualifications
- Accommodation
- Pension fund
- Work cycle – 21 days – 7 days off
- Annual leave – 15 days

Should you be interested in applying to this position, please send your CV to trichia.jacobs@kapama.com and makhi.maki@kapama.com

ONLY short-listed candidates will be contacted. Shortlisted applicants will be invited to Kapama for an interview. If you have not heard from us in 3 weeks of submitting your CV, please regard your application as unsuccessful

Please note: Preference will be given to designated groups in line with the provisions of the Employment Equity Act; designated groups refer to; black men/women, Indians, Coloureds, women, and people with disabilities, who must be citizens of RSA by birth or descent.