



Central University of  
Technology, Free State

# JOIN THE TEAM

Ubuntu

Integrity

Diversity

Innovation

Excellence

## Fixed-term Junior Operational Chef (P11)

Bloemfontein Campus

FACULTY OF MANAGEMENT SCIENCES | Department of Hospitality Management | Ref 1816



About the  
position

### Main purpose of the job

Assist the Operational Chef to plan, organise, supervise and execute all operational food requirements for the Hotel School. This includes, but is not limited to, catering for small functions, meetings, conferences; One on Park kitchen and other functions. The position will assist in focusing on improving the third-stream income of the Hotel School.

### Main tasks

- |                        |                                     |
|------------------------|-------------------------------------|
| 1. Cost control        | 2. Menu planning and implementation |
| 3. Student supervision | 4. Kitchen management               |
| 5. Stock control       | 6. HACCP compliance                 |



About the  
appointment

### Nature of appointment

3-year Fixed-term Support Services

### Minimum salary scale (Total Cost to Company)

R 408 959 per annum

*Note: CUT applies an internal parity model to determine remuneration that complies with the principle of "equal pay for work of equal value". Accordingly, the preferred candidate may expect an offer that is in line with their qualifications and years of similar experience. Please contact the Recruitment office for more information on the applicable salary scale.*



What are we  
looking for?

### Minimum Qualification/ Knowledge and/or Experience

- Hospitality Management / Culinary qualification at Diploma level.
- Two (2) years of relevant industry experience as a chef.
- Computer Literacy (Word, Excel).
- Occupational Health and Safety knowledge.

### Desired Qualification, Knowledge and/or Experience

- Experience at a reputable establishment, a fine dining restaurant or a reputable events company kitchen.
- Kitchen organisation/management experience.
- Knowledge of, and experience in menu planning and costing.
- Knowledge of, and experience in stock control and beverage quality control.
- HACCP knowledge and experience.
- Level 1 first aid certificate will be preferential.



Interested?

### Job-Related Enquiries

Dr. Dalene Crowther [dcrowthe@cut.ac.za](mailto:dcrowthe@cut.ac.za)

### Remuneration, Benefits and Process Enquiries

Recruitment Office [jobs@cut.ac.za](mailto:jobs@cut.ac.za)

To find out more or to apply, visit [www.cut.ac.za/careers](http://www.cut.ac.za/careers) or  
<https://cut.simplify.hr/>

**CLOSING DATE FOR APPLICATIONS – 18 October 2024**

THINKING BEYOND