



# PELAGOS

## Job Title: Junior Sous Chef

### Position Summary

We are looking for a passionate, disciplined, and technically skilled **Junior Sous Chef** to join our kitchen leadership team. You will support the Head Chef in daily operations, ensuring that every plate leaving the kitchen meets our high standards. This is a leadership role that requires both culinary excellence and the ability to manage a team under pressure. **Applications without references will not be considered.**

### Key Responsibilities

- Lead the line during service, ensuring timing, temperature, and plating are consistent and high-quality.
- Oversee daily prep lists to ensure the kitchen is fully set for service. Monitor station setups for cleanliness and efficiency.
- Assist in the development of daily specials and ensures the kitchen team follows standardized recipes to maintain GP margins.
- Maintain strict health and safety standards. Ensure all walk-ins and storerooms are organised, labelled, and cleaned daily.
- Work closely with the F&B Administrator to ensure accurate stock counts, minimise wastage, and report any discrepancies in ingredient quality.
- Mentor junior cooks and commis chefs, fostering a culture of growth and professional kitchen etiquette.

### Mandatory Requirements

- Minimum of 2–3 years of experience as a Junior Sous Chef in a high-volume, professional restaurant.
- A formal diploma or degree in Culinary Arts is highly advantageous.
- Strong knife skills and proficiency across multiple stations (Grill, Sauté, Pizza).
- Own reliable transport is essential.

### Soft Skills

- The ability to maintain a calm "command presence" during peak service times.
- Quick thinking to resolve kitchen bottlenecks.
- Stamina: Capability to work long hours on your feet in a high-temperature environment.
- Ability to give clear, respectful instructions to the team and communicate effectively with front-of-house staff.

**PELAGOS (PTY) LTD**  
REG NO : 2026/037499/07

Director: RD Roos