

# Head Chef – Fine Dining

## Position Overview

The Cape Town Club invites applications for the position of Head Chef to lead and elevate the Club's culinary offering.

This role requires a classically trained, fine dining professional with a deep respect for tradition, precision in execution, and the ability to deliver refined cuisine suited to a private members' institution of stature. The successful candidate will be responsible for culinary leadership, menu innovation, kitchen management, and maintaining exceptional standards of quality and consistency.

Applications without verifiable professional references will not be considered.

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## Key Responsibilities

- Design and execute refined seasonal menus aligned with the Club's heritage and member expectations.
  - Lead all kitchen operations, ensuring consistency, presentation excellence, and impeccable flavour standards.
  - Maintain the highest levels of hygiene, food safety, and regulatory compliance.
  - Manage kitchen staff through structured leadership, training, and performance oversight.
  - Oversee food costing, supplier negotiations, and stock control in collaboration with the F&B Administrator.
  - Ensure disciplined portion control and waste management to maintain cost-of-sales targets.
  - Plan and execute bespoke fine dining experiences for Club events, formal dinners, private functions, and signature occasions.
  - Uphold a calm, professional kitchen culture rooted in discipline and teamwork.
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## Mandatory Requirements

- Minimum 5 years' experience in a Head Chef or Senior Sous Chef position within a fine dining establishment.
  - Formal culinary qualification from a recognised institution.
  - Proven experience in menu costing, stock management, and supplier relations.
  - Strong understanding of classical techniques and contemporary fine dining presentation.
  - At least two contactable professional references from previous employers.
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### **Personal Attributes**

- Exceptional attention to detail and commitment to culinary excellence.
- Leadership maturity suited to a heritage private members' environment.
- Creative yet disciplined approach to menu development.
- Ability to perform consistently under pressure during high-profile events.
- Professional demeanour and respect for Club culture and tradition.