

JUNIOR SOUS CHEF

Mission Statement: To be the world's best luxury adventure safari company.

We are accepting applications for a full time Junior Sous Chef for a private island sanctuary in Madagascar.

We are looking for a motivated Junior Sous Chef to be part of a team creating a world class dining experience for international clientele. Previous island experience is advantageous but not essential. The post will only suit adventurous, highly motivated and driven individuals; simply put, we need qualified self-starters.

Job Description:

The successful Junior Sous Chef will report to the Head Chef and will be responsible for contributing to a team of exceptional chefs to deliver one the best dining experiences in the world. You will be joining a team of exceptional chefs to deliver a world class experience. The Island boasts 14 luxury villas, at maximum capacity of 44 covers. The kitchen has been designed and built to world class standards (less than a year old).

The dining experience must meet 'beyond expectation' standards, in line with the luxury brand that is

You will need a calm can do attitude and the ability bond with your team and the wider island community.

Terms of employment

- The company will provide full board and accommodation at no cost to the employee on the island and wherever the employee is required to stay away from his or her home base for work commitments; the salary is entirely 'take home';
- Salary is negotiable based on level of experience and skill,
- 30 days leave per annum including 1 flight per employment year to primary place of residence;
- Excellent back of House facilities to include gym, games area, BBQ area etc;
- The company generally reviews compensation levels at the end of the contract year
- Plenty of opportunity for water sports and incredible travel;
- Opportunity for fringe benefits with other locations.

Prerequisites – must have:

- Previous work experience in top class food delivery, supported by references
- High end hospitality experience
- Police clearance check on application
- Working English
- Food portfolio presented on application

Prerequisites – advantage to have:

- Experience of living in remote places (not essential);
- French and other languages;

Summary

The resort is an island resort like no other. The experiences available on island are unmatched. The resort boasts a fantastic team of skilled local and expat staff who deliver life changing experiences to exclusive guests. Look forward to joining the team.

If you are interested email Nico van Zyl nico@safaristaff.com with a copy of your CV and references to

