



Griller Vacancy

The Fortress Restaurant is recruiting a Griller to join our team at **Menlyn Maine Central Square**. The successful applicant will report to the General Manager and Kitchen Manager.

Key Responsibilities:

- Slice, cut, shred, tenderize, and skewer meat and vegetables.
- Braise and grill meat and vegetables to perfection.
- Ensure all ingredients remain fresh and safe for consumption.
- Prevent cross-contamination in food preparation.
- Prepare meals according to customers' preferences, if applicable.
- Track components of each meal to ensure timely completion.
- Liaise with waiting staff once orders are finalized.
- Maintain a clean and orderly workstation at all times.
- Inform the Manager of equipment maintenance, repair, or replacement needs.
- Track inventory to ensure adequate supplies.

Minimum Requirements:

- High school diploma or equivalent.
- Prior experience as a cook, preferably focused on grilling.
- Desire for continuous learning and professional development.
- Ability to stand for long hours.
- Thorough knowledge of food safety guidelines.
- Excellent organizational, time management, and multitasking skills.
- Strong interpersonal skills and level-headedness.
- Commitment to producing high-quality outputs and excellent customer service.
- Flexibility to work shifts, weekends, and holidays as required.

Interested candidates should email their resume to **recruitment@fortressforte.co.za** with *Griller* in the subject line by **10 November 2024**.

Working hours will be communicated to shortlisted candidates.