

Sushi Chef Vacancy

The Fortress Restaurant is hiring for a Sushi Chef. The position is based at our **Menlyn Maine Central Square** branch. The successful candidate will report to the Head Chef.

Key Responsibilities:

- Prepare and present sushi dishes with high-quality standards.
- Ensure cleanliness and organization of the sushi station.
- Maintain food hygiene and safety standards.
- Assist in managing stock levels and placing orders for sushi ingredients.
- Collaborate with the kitchen team to ensure timely service.
- Experiment with new sushi recipes and menu items.
- Provide excellent customer service when interacting with guests.

Minimum Requirements:

- Proven experience as a Sushi Chef or similar role.
- Strong knife skills and knowledge of sushi preparation techniques.
- Ability to work in a fast-paced environment.
- Knowledge of food hygiene and safety standards.
- Strong attention to detail and presentation.
- Ability to work independently and in a team.

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

Please note, working hours will be communicated to shortlisted candidates.