

# Where the World meets Africa



Durban ICC (SOC) Ltd is the managing company for the Inkosi Albert Luthuli ICC Complex, which includes the International Convention Centre Durban (ICC), the ICC Exhibition Centre and the ICC Arena. The Durban ICC is one of the most advanced conferencing facilities in the world, having been voted Africa's Leading Conference Centre at the World Travel Awards 17 times.



AFRICA'S LEADING MEETINGS  
AND CONFERENCE CENTRE - AS VOTED  
BY THE WORLD TRAVEL AWARDS

**GRADUATE PROGRAMME: (x 6 Commi Chefs & x 6 Demi Chefs)  
(Internal & External)**

The Durban ICC is calling for suitable candidates to apply for the Graduate Programme. The incumbents will be required to perform tasks that support Culinary Department to deliver world class service to clients during events.

The Graduate Programme, commences on 02 January 2019 and ending on 31 December 2019. The incumbents will be required to provide professional, direct, hands-on approach in the kitchen to ensure all food is cooked and presented at the highest standard. The incumbents will report directly to the Executive Chef or appointed representative.

## QUALIFICATIONS, EXPERIENCE & COMPETENCIES

### Minimum Qualifications

- Grade 12 Certificate
- Culinary related tertiary qualification

### Experience and knowledge required

- Excellent command of the English language
- Excellent writing and communication skills

### Attributes

- High tolerance for working under pressure

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AFRICA'S LEADING CONVENTION CENTRE

Durban International Convention Centre

N. Langa, N. Makelo, V.G. Mashinini, S. Naidoo, B. Ndamase, S. L. Ntuli, L. E. Rakhorebe, M. A. Rambally

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- Self-confidence in dealing with clients and service providers
- Must be passionate about Hospitality Industry
- Must be able to work flexi hours including weekends and public holidays
- Must be a team player

## KEY PERFORMANCE / MAIN ACTIVITIES OF THIS ROLE

- The Graduate will gain experience in the Culinary area of the business by:
- maintaining and complying with HACCP and ISO standards
- supporting Chef de Partie in menu planning
- stock control and flow
- delivering a 5 star service and experience to the client

## APPLICATIONS

The Durban ICC is committed to Employment Equity and particularly welcomes applications from suitably qualified Historically Disadvantaged Individuals (HDI). Preference will be given to suitable candidates who will assist the Durban ICC in addressing its current transformational needs. Persons with disabilities are encouraged to apply.

Applications must reach the Human Resources Department, via e-mail: [recruitment@icc.co.za](mailto:recruitment@icc.co.za)

Closing date for the CV submissions is **14 December 2018**.

Applicants who do not meet the minimum requirements will automatically be disqualified from consideration

Applicants who have not been contacted 30 days after the closing date should consider themselves unsuccessful.

  
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HUMAN RESOURCES DIRECTOR

10 / 12 / 2018  
Date: \_\_\_\_\_