

Vacancy at N/a'an Ku Sê Wildlife Experience - Timbila

An exciting and challenging opportunity is available for a **Chef** to join our team. The successful incumbent will be based at the N/a'an Ku Se Timbila Nature Reserve, 230km from Windhoek.

The Chef should have a creative flair, excellent organisational skills, and a dedication to providing exceptional dining experiences. This role involves overseeing kitchen operations, maintaining high standards of food preparation, and ensuring a clean and safe working environment.

Main responsibilities (but not limited to):

Menu Development and Execution

- Design and prepare a diverse and innovative menu, including options for special dietary requirements.
- Develop seasonal menus using fresh, locally sourced ingredients.
- Ensure portion sizes, presentation, and overall dish quality meet the required standards.

Kitchen Management

- Train staff on cooking techniques, safety standards, and proper use of kitchen equipment.
- Manage inventory and order supplies to ensure the kitchen is well-stocked.
- Monitor food storage and handling to comply with health and safety regulations.

Operational Excellence

- Ensure timely and efficient food preparation during service hours.
- Maintain cleanliness and organisation across all kitchen areas.
- Manage food costs, minimise waste, and work within the set budget.
- Collaborate with management to align menus with customer preferences and business goals.

Job requirements and skills:

- Proven experience as a Chef or in a similar role within a professional kitchen.
- Culinary diploma or equivalent certification is preferred.
- Strong knowledge of cooking techniques, cuisines, and food safety standards.
- Excellent leadership and team management skills.
- Ability to work under pressure in a busy environment.
- Strong organisational and multitasking abilities.
- Creativity and attention to detail in menu planning and dish presentation.

Remuneration:

- A competitive salary package coherent to experience and qualification
- Meals and accommodation are provided at the sites
- Membership of the Naankuse Medical Aid Group at own cost

Closing date for applications: 21 January 2025

To apply for this position, please email your CV to jobs1@naankuse.com. Please note that we are an eco-friendly and paperless company, therefore hand-delivered CVs will not be accepted.

The reference should be **Chef at Timbila**

CVs with incorrect subject lines will not be considered

Only short-listed candidates will be contacted