CEVÉ.
DEVELOPING INDIVIDUALS,
STRENGTHENING ORGANISATIONS



CAREER OPPORTUNITY

Chef

OPEN-FIRE RESTAURANT

CEVÉ Consulting is assisting a valued client with the recruitment of a suitable candidate for this position.

LOCATION
Khomas Region, Namibia

INDUSTRY
Hospitality & Restaurant

START DATE
As soon as possible

Our client is seeking a capable and enthusiastic **Chef** with practical open-fire cooking experience to help shape a growing restaurant, delivering memorable meals and a great guest experience. On-site staff accommodation is provided.

Interested candidates should send their CV and a short cover letter to:
info@ceve.com.na

APPLICATIONS CLOSE:
16 NOVEMBER 2026

THE ROLE

Prepare and serve consistently excellent food with a strong focus on open-fire cooking, while running daily kitchen service and creating a memorable guest experience.

KEY RESPONSIBILITIES

1. Prepare quality open-fire, braai and wood-fired dishes.
2. Manage daily food preparation and kitchen service.
3. Develop appealing menus for guests, groups and events.
4. Plan preparation and timing for a smooth guest experience.
5. Manage stock, purchasing, storage and portion control to keep food costs and waste down.
6. Maintain high standards of food safety, hygiene and cleanliness.
7. Guide and support kitchen assistants and build team skills.
8. Care for kitchen equipment and keep a safe, organised workspace.

REQUIREMENTS

- Culinary qualification welcome, but not essential.
- A few years of relevant experience in a restaurant, lodge or hospitality kitchen.
- Works well in a small team and communicates clearly.
- Good planning skills and calm during busy service.
- Pride in flavour, presentation and consistency.
- Proven ability to cook confidently over fire, managing heat and timing.
- Hands-on and reliable; flexible to work weekends and events, and live on-site.