



<b>Job Title</b>	<b>Executive Chef</b>
<b>Location</b>	<b>Makalali Private Game Lodge, Hoedspruit, Limpopo</b>
<b>Objective</b>	Develop menus, food purchase specifications and recipes, supervise staff, develop, and monitor food and labor budget for the department and maintain highest professional food quality and sanitation standards.
<b>Key Areas</b>	<ul style="list-style-type: none"> <li>• Planning menus for all food outlets at the hotel / Lodge</li> <li>• Scheduling and coordinating the work of chefs, cooks and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labour cost goals</li> <li>• Approving the requisition of products and other necessary food supplies</li> <li>• Ensuring that high standards of sanitation, cleanliness and safety are always maintained throughout all kitchen areas</li> <li>• Establishing controls to minimize food and supply waste and theft</li> <li>• Safeguarding all food preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident prevention principles</li> <li>• Developing standard recipes and techniques for food preparation and presentation which help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices</li> <li>• Preparing necessary data for applicable parts of the budget; projects annual food, labour and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met</li> <li>• Attending food and beverage staff and management meetings</li> <li>• Consulting with the Food &amp; Beverage Director about food production aspects of special events being planned</li> <li>• Cooking or directly supervises the cooking of items that require skilful preparation</li> <li>• Ensuring proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability</li> <li>• Evaluating food products to assure that quality standards are consistently attained</li> <li>• Interacting with food and beverage management to assure that food production consistently exceeds the expectations of guests</li> <li>• In conjunction with F&amp;B management team, assist in maintaining a high level of service principles in accordance with established standards</li> </ul>



	<ul style="list-style-type: none"> <li>• Evaluating products to assure that quality, price and related goods are consistently met</li> <li>• Developing policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment and terminology</li> <li>• Establishing and maintaining a regular cleaning and maintenance schedule for all kitchen areas and equipment</li> <li>• Providing training and professional development opportunities for all kitchen staff</li> <li>• Ensuring that representatives from the kitchen attend service line-ups and meetings</li> <li>• Periodically visiting dining area when it is open to welcome guests</li> <li>• Always Supporting safe work habits and a safe working environment</li> <li>• Performing other duties as directed</li> </ul>
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MINIMUM REQUIREMENTS	COMPETENCIES
<ul style="list-style-type: none"> <li>• Matric / Grade 12</li> <li>• Accredited Diploma/Certificate in Culinary Arts/Professional Cooking NQF4/NQF5 max period runs 3 years – obtained from an accredited Culinary Institution</li> <li>• 5/7 years of experience as an Executive Chef / Head Chef</li> </ul>	<ul style="list-style-type: none"> <li>• Customer Orientation</li> <li>• Teamwork &amp; Cooperation</li> <li>• Results Orientated</li> <li>• Planning &amp; Organising</li> <li>• Ability to work under pressure</li> <li>• Learning Orientation</li> <li>• Knowledge of food costing</li> </ul>

**Please take note of the following before applying:**

- Do not send your CV / apply if you do not meet the minimum requirements
- Transferring will have to be negotiated with your current manager
- Only candidates that meet the above requirements will be contacted Should you not be contacted by HR within 1 week after the closing date, please consider your application unsuccessful.
- Preference will be given to individuals that meet the Company's EE targets as set out in our employment equity plan

**Please send your updated CV to [MillerK@aha.co.za](mailto:MillerK@aha.co.za) on or before the 28<sup>th</sup> January 2025**