

Job Title	Food and Beverage Duty Manager
Location	Thakadu River Camp, Madikwe Game Reserve
Objective	The Food & Beverage Duty Manager is responsible for overseeing the daily operations of the food and beverage department during assigned shifts, ensuring exceptional guest service, efficient team coordination, and adherence to quality and service standards.
Key Areas	1. Guest Service & Experience • Ensure guests receive excellent food and beverage service at all times. • Address guest inquiries, feedback, and complaints promptly and professionally. • Maintain high standards of hospitality and service delivery. 2. Operational Supervision • Supervise daily F&B operations including restaurants, bars, and dining areas. • Ensure service standards and operational procedures are consistently followed. • Monitor service flow and assist staff during busy service periods. 3. Staff Supervision & Team Leadership • Supervise and support waiters, bartenders, and other F&B staff during shifts. • Assist with staff training and performance monitoring. • Ensure proper staff scheduling and efficient team coordination. 4. Stock Control & Inventory • Monitor beverage and food stock levels and report shortages. • Assist with stock counts and inventory management. • Ensure proper storage and handling of food and beverage items. 5. Health, Safety & Hygiene • Ensure compliance with food safety, hygiene, and health regulations. • Maintain cleanliness and organisation in all food and beverage service areas. • Ensure staff follow hygiene and safety procedures. 6. Administration & Reporting • Assist with daily cash-ups, shift reports, and operational records. • Support the Food & Beverage Manager with administrative tasks and reporting. • Monitor sales performance during shifts.

Minimum Requirements	Competencies
• Matric / Grade 12 • Diploma or qualification in Hospitality Management, Food & Beverage, or a related field (advantageous). • Minimum 3–4 years' experience in food and beverage operations, preferably in a hotel, lodge, or restaurant environment. • Previous supervisory or duty management experience preferred. • Strong knowledge of restaurant and bar service standards. • Basic computer literacy and experience with POS systems. • Ability to work flexible shifts, weekends, and public holidays.	• Strong leadership and team management skills • Excellent customer service orientation • Good communication and interpersonal skills • Problem-solving and decision-making ability • Strong organisation and time management skills • Ability to work under pressure in a fast-paced environment • Attention to detail and service quality

Please take note of the following before applying:

- Do not send your CV / apply if you do not meet the minimum requirements
- 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 submit your updated CV at [Sebolao Tribal Office](#) on or before **17 July 2026**