

Job Title	Head Chef
Location	Thakadu River Camp, Madikwe Game Reserve
Objective	The Head Chef is responsible for the overall management of the kitchen, including menu planning, food preparation, team leadership, and maintaining high standards of quality, hygiene, and presentation. The role requires a creative, organised, and experienced culinary professional capable of delivering exceptional guest dining experiences.
Key Areas	1. Menu Planning & Culinary Excellence - Design, develop, and implement innovative menus that reflect the lodge's or restaurant's style. - Ensure consistency, quality, and presentation of all dishes served. - Adapt menus to suit seasonal ingredients and special dietary requirements. 2. Kitchen Operations Management - Oversee day-to-day kitchen operations and workflow. - Maintain a clean, organised, and efficient kitchen environment. - Monitor portion control, food storage, and ingredient usage. 3. Staff Management & Development - Lead, train, and mentor kitchen staff, including Sous Chefs, Chefs de Partie, and Commis Chefs. - Create work schedules and ensure proper delegation of tasks. - Monitor performance and encourage continuous professional development. 4. Health, Safety & Hygiene - Ensure compliance with health, safety, and food hygiene standards. - Always maintain a safe and sanitary kitchen environment. - Implement and monitor proper food handling, storage, and preparation procedures. 5. Inventory & Cost Control - Manage kitchen inventory, order supplies, and maintain stock levels. - Monitor food costs, wastage, and kitchen budget to ensure profitability. - Implement cost-control measures without compromising quality.

6. Collaboration & Guest Experience

- Work closely with the F&B team and management to enhance guest satisfaction.
- Respond to guest feedback and adjust culinary offerings as needed.
- Participate in special events, buffets, or private dining experiences as required.

Minimum Requirements

- Matric / Grade 12
- Culinary qualification or Diploma in Culinary Arts / Hospitality Management.
- Minimum 5–7 years' experience in professional kitchens, including senior or head chef roles.
- Proven experience in menu planning, kitchen management, and staff supervision.
- Strong knowledge of food safety, hygiene, and kitchen best practices.
- Ability to work flexible hours, including weekends, evenings, and public holidays.
- Creativity, leadership, and strong organisational skills.

Competencies

- Strong leadership and team management skills
- Exceptional culinary skills and creativity
- Excellent organisation and time management
- Strong cost and inventory control abilities
- Attention to detail, quality, and presentation
- Ability to work under pressure in a fast-paced environment
- Excellent communication and interpersonal skills

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**