

Job Title	Pastry Chef
Location	Thakadu River Camp, Madikwe Game Reserve
Objective	The Pastry Chef is responsible for preparing and creating high-quality desserts, pastries, and baked goods that meet the lodge or restaurant's standards. The role requires creativity, technical skill, and consistency, while supporting the culinary team in delivering exceptional dining experiences.
Key Areas	1. Dessert & Pastry Preparation • Prepare a variety of desserts, pastries, breads, and baked goods according to recipes and standards. • Ensure high-quality presentation, taste, and consistency in all products. • Innovate and develop new recipes in line with the lodge's culinary style. 2. Kitchen Collaboration • Work closely with the Head Chef and culinary team to plan menus, special desserts, and seasonal offerings. • Assist with kitchen operations during service periods as required. • Support junior pastry staff or trainees, providing guidance and training. 3. Inventory & Stock Control • Monitor ingredients and supplies required for pastry and dessert preparation. • Maintain proper storage and rotation of ingredients. • Report shortages or wastage to the Head Chef. 4. Health, Safety & Hygiene • Ensure compliance with hygiene, health, and food safety standards. • Maintain cleanliness and organisation in the pastry section. • Follow proper food handling and storage procedures. 5. Quality Assurance • Conduct regular checks to ensure products meet taste, presentation, and quality standards. • Adapt recipes or techniques based on guest feedback and culinary trends.



Minimum Requirements	Competencies
• Matric / Grade 12 • Formal culinary qualification or diploma in Pastry, Baking, or Culinary Arts. • Minimum 3–5 years' experience as a Pastry Chef in a hotel, lodge, or restaurant environment. • Proven skills in preparing pastries, desserts, breads, and confectionery. • Knowledge of food hygiene, safety, and kitchen best practices. • Creativity, attention to detail, and strong organisational skills. • Ability to work flexible hours including weekends and public holidays.	• Strong culinary and pastry skills • Creative menu development and dessert innovation • Excellent attention to detail and presentation • Ability to work under pressure in a fast-paced kitchen • Good teamwork and leadership skills • Strong organisation and time management
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	