

Job Title	Sous Chef
Location	Thakadu River Camp, Madikwe Game Reserve
Objective	The Sous Chef supports the Head Chef in managing kitchen operations, supervising kitchen staff, and ensuring high-quality food preparation. The role requires strong leadership, culinary expertise, and organisational skills to maintain consistent standards of food quality, presentation, and hygiene.
Key Areas	1. Kitchen Operations - Assist the Head Chef in planning, preparing, and supervising daily kitchen operations. - Ensure all dishes meet the lodge's or restaurant's quality and presentation standards. - Maintain efficiency and workflow during service periods. 2. Staff Supervision & Training - Supervise chefs de partie, commis chefs, and kitchen staff during shifts. - Train and mentor junior staff, providing guidance and support. - Monitor performance, address issues, and maintain team motivation. 3. Food Preparation & Quality Control - Oversee preparation of ingredients, cooking, and plating of dishes. - Conduct regular quality checks to ensure consistency in taste, portion, and presentation. - Assist with menu development and recipe standardisation. 4. Inventory & Stock Management - Monitor kitchen inventory and assist with ordering supplies. - Ensure proper storage, rotation, and usage of ingredients. - Minimise food wastage and control costs without compromising quality. 5. Health, Safety & Hygiene - Ensure compliance with food safety, hygiene, and health regulations. - Maintain a clean, organised, and safe kitchen environment. - Implement proper food handling and storage procedures.

6. Collaboration & Guest Experience

- Work closely with the Head Chef and F&B team to ensure seamless service.
- Support special events, banquets, and private dining experiences as required.
- Address guest feedback regarding food quality promptly and professionally.

Minimum Requirements

- Matric / Grade 12
- Culinary qualification or diploma in Culinary Arts / Hospitality Management.
- Minimum 3–5 years' experience in a professional kitchen, including previous supervisory experience.
- Proven ability to manage kitchen staff and operations efficiently.
- Knowledge of food hygiene, safety, and kitchen best practices.
- Strong organisational, leadership, and communication skills.
- Ability to work flexible hours including weekends, evenings, and public holidays.

Competencies

- Strong leadership and team management skills
- Excellent culinary skills and attention to detail
- Ability to work under pressure in a fast-paced environment
- Good problem-solving and decision-making abilities
- Strong organisation and time management skills
- High guest service orientation
- Creativity and ability to support menu development

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**