

Job Title	Staff Cook
Location	Thakadu River Camp, Madikwe Game Reserve
Objective	The Staff Cook is responsible for preparing meals, assisting in food production, and maintaining a clean and organised kitchen. The role ensures that all dishes meet quality and hygiene standards while supporting the kitchen team in delivering efficient and consistent service.
Key Areas	1. Food Preparation & Cooking • Prepare ingredients, cook, and assemble dishes according to recipes and kitchen standards. • Assist in preparing meals for breakfast, lunch, dinner, and special events. • Ensure portion sizes, presentation, and quality are consistent. 2. Kitchen Support • Assist chefs and cooks in daily kitchen operations. • Maintain cleanliness of workstations, utensils, and kitchen equipment. • Support stock rotation and proper storage of ingredients. 3. Health, Safety & Hygiene • Follow food safety, hygiene, and health regulations always. • Maintain a clean and organised kitchen environment. • Handle food safely and responsibly to prevent contamination. 4. Inventory & Equipment • Report shortages of ingredients or faulty equipment to the Head Chef or supervisor. • Assist in receiving, storing, and handling kitchen supplies. • Use kitchen equipment safely and maintain it in good working order. 5. Teamwork & Guest Service • Work collaboratively with the kitchen and service teams. • Support smooth service during busy periods and special events. • Respond to guidance and instructions from supervisors professionally.



Minimum Requirements	Competencies
• Previous experience in kitchen or food preparation preferred but not essential. • Basic knowledge of cooking, ingredients, and kitchen operations. • Ability to follow instructions and work as part of a team. • Physically fit and able to perform manual kitchen tasks. • Ability to work flexible hours including weekends and public holidays. • Basic hygiene awareness and reliability.	• Strong teamwork and communication skills • Ability to work under supervision and follow instructions • Good attention to detail and quality • Physically fit and able to handle kitchen tasks efficiently • Reliability and strong work ethic • Basic 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	

