

Vacancy at N/a'an Ku Sê Wildlife Experience

An exciting and challenging opportunity is available for a **Chef** to join our team. The position is available at Rooster & Co, Windhoek.

Overview

We are looking for a skilled and passionate Chef to join our culinary team. The ideal candidate will bring a strong background in cooking, creativity in developing diverse menus, and a commitment to delivering top-notch dining experiences. As our Chef, you will manage the kitchen operations, prepare delicious meals, and ensure food safety and hygiene standards are consistently upheld.

Main responsibilities (but not limited to):

- **Menu Planning & Development:**
Design and create a seasonal menu with a variety of dishes that are innovative, nutritious, and cater to our customer's tastes.
- **Food Preparation & Cooking:**
Prepare, cook, and present dishes to a high standard, ensuring consistency in flavors, presentation, and quality.
- **Kitchen Management:**
Oversee daily kitchen operations, including ordering ingredients, managing stock, and controlling food costs to meet budget requirements.
- **Team Leadership:**
Train and guide kitchen staff to maintain productivity, efficiency, and ensure kitchen policies are followed.
- **Quality Control:**
Ensure cleanliness, hygiene, and food safety standards are met at all times, in line with local health regulations.
- **Customer Service:**
Work closely with front-of-house staff to ensure customer satisfaction and accommodate special dietary needs or requests.
- **Cost Control & Budgeting:**
Keep track of the kitchen's budget, monitor food costs, and implement cost-saving measures without compromising quality.

Job requirements and skills:

- Proven experience as a Chef or similar position in a restaurant, hotel, or related setting.
- Culinary qualification or relevant certification is an advantage.
- Strong knowledge of various cooking techniques, ingredients, and kitchen equipment.
- Good understanding of food safety and health regulations.
- Ability to work well under pressure and manage multiple tasks.
- Creativity and passion for food.
- Strong leadership and team management skills.

Remuneration:

- A competitive salary package coherent to experience and qualification
- Meals are provided at the sites
- Membership of the Naankuse Medical Aid Group at own cost

Closing date for applications: 12 November 2024

www.naankuse.com



N/a'an ku sê Wildlife Experience

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Company Registration: 2008/059

To apply for this position, please email your CV to jobs1@naankuse.com. Please note that we are an eco-friendly and paperless company, therefore hand-delivered CVs will not be accepted.

The reference should be **Chef**

CVs with incorrect subject lines will not be considered

Only short-listed candidates will be contacted



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N/a'an ku sê Lodge & Wildlife Sanctuary | Utopia Boutique Hotel | Bush Camp | Neuras Wine and Wildlife Estate | Kanaan Desert Retreat | TimBila Safari Lodge
TimBila Private Villa | TimBila Camp Namibia | TimBila Farmstead | Harnas Guest Farm | Rooster & Co. Restaurant

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