

Vacancy at N/a'an Ku Sê Wildlife Experience – TimBila Nature Reserve

An exciting and challenging opportunity is available for an **Executive Chef** to join our team. The successful incumbent will be based at the N/a'an Ku Sê TimBila Nature Reserve, 230km from Windhoek.

Overview

The Executive Chef is responsible for overseeing and managing all kitchen operations at TimBila Safari Lodge. This includes menu development, staff management, quality control, budgeting, and ensuring compliance with health and safety standards. The role is key to maintaining high culinary standards that enhance the guest experience.

Main responsibilities (but not limited to):

Menu Planning and Development

- Design creative, seasonal, and cost-effective menus that reflect the lodge's culinary identity while catering to diverse guest preferences.

Staff Management

- Recruit, train, schedule, and supervise kitchen staff, fostering a collaborative and productive kitchen environment.

Quality Control

- Ensure consistent food quality, taste, portioning, and presentation in line with the lodge's standards and guest expectations.

Cost Control and Budgeting

- Monitor and manage food and labour costs, stock levels, and wastage, maintaining profitability without compromising quality.

Health and Safety Compliance

- Enforce rigorous hygiene and safety protocols in line with national health regulations (e.g., HACCP).

Collaboration

- Work closely with the front-of-house and lodge management teams to ensure smooth meal service and exceptional guest experiences.

Innovation

- Stay updated on global culinary trends and introduce fresh ideas and techniques to keep offerings exciting and competitive.

Skills & Competencies Required:

Technical Skills

- Advanced cooking and plating techniques
- Menu planning and recipe standardisation
- Food safety and sanitation knowledge (e.g., HACCP)
- Budgeting, forecasting, and inventory management
- Catering for events and banquet-style meals
- Operation and maintenance of commercial kitchen equipment

Soft Skills

- Strong leadership and team management
- Effective time and stress management
- Creative problem solving and innovation
- Excellent communication and interpersonal skills
- High attention to detail and presentation standards
- Adaptability and customer service orientation
- Ability to collaborate across departments

Education & Qualifications

- Minimum Qualification: High School Diploma or equivalent
- Preferred: Diploma or Degree in Culinary Arts
- Certifications: Food Safety & Hygiene Certification (required), First Aid Certification (preferred)

Experience

- Minimum Experience: 5–7 years in a professional kitchen, including at least 2–3 years in a senior kitchen leadership role (e.g., Sous Chef or Chef de Cuisine)
- Preferred Experience: Fine dining or luxury lodge/hotel environments

Work Environment & Conditions

- On-site, live-in position
- Based at an exclusive lodge in a remote location
- Shift work including weekends and public holidays
- Collaborative work with other chefs and hospitality staff
- Must be comfortable working in a high-pressure, guest-focused environment

Remuneration:

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

Closing date for applications: 15 June 2025

To apply for this position, please follow the link:

<https://forms.cloud.microsoft/Pages/ResponsePage.aspx?id=-dsQrWMsmEqcQL9FJuzd0u6Bc88Ev5pDq2y8szQaDrpUQjdTNU0xN0RKOEEdRR1IUR0QzVFIxQlhZVC4u>

Please note that we are an eco-friendly and paperless company, therefore hand-delivered CVs will not be accepted.

Only short-listed candidates will be contacted