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Company Registration: 2008/059

Vacancy at N/a'an Ku Sê Wildlife Experience – N/a'an Ku Sê Lodge

An exciting and challenging opportunity is available for a **Head Chef** to join our team.

Location: N/a'an ku sê Lodge, Farm Frauenstein No. 277, Khomas Region, Windhoek, Namibia

Closing date: 13 November 2026

POSITION OVERVIEW

The Head Chef takes full accountability for the kitchen operation at N/a'an ku sê Lodge, leading the kitchen team to deliver consistently high-quality, creative and cost-effective dining for our guests. The role combines menu design, financial control and people leadership with careful planning around the supply logistics of a remote lodge, working closely with Lodge and General Management. We are looking for an experienced, hands-on culinary leader with uncompromising standards who thrives in an isolated operating environment.

KEY RESPONSIBILITIES

- Take full accountability for the kitchen operation at the property
- Design, cost and update menus in line with guest profile, season and budget
- Manage the full kitchen team, including recruitment, training, rostering, performance and discipline
- Control food cost, stock levels, wastage and supplier relationships
- Ensure full compliance with food safety, hygiene and occupational health and safety standards
- Liaise directly with Lodge and General Management on guest feedback, special events and dietary requirements
- Report on kitchen budget performance (food cost %, wastage and overtime) to management
- Plan supply logistics specific to remote-location constraints

QUALIFICATIONS AND REQUIREMENTS

- Culinary diploma or degree (NQF Level 5–6 or equivalent)
- Food hygiene certificate (management or supervisory level)
- Minimum of 6–8 years' kitchen experience, including at least 3 years at Sous Chef level or above
- Proven track record of managing a full kitchen operation, ideally in a lodge or remote hospitality setting
- Willingness to live on-site in a remote lodge environment
- Valid driver's licence
- Namibian citizens and permanent residents are strongly encouraged to apply

SKILLS AND COMPETENCIES

Technical Skills

- Strong strategic and creative menu planning ability
- Sound financial acumen, including costing, budgeting and margin management
- High-level problem-solving, particularly around remote supply chain constraints
- Uncompromising standards on hygiene, safety and quality

Soft Skills

- Excellent leadership, people management and staff development skills
- Strong stakeholder communication with management, front-of-house and suppliers
- Resilience and adaptability in isolated and remote operating conditions

WHAT WE OFFER

- A competitive salary package aligned with experience and qualifications
- Accommodation provided on-site
- Membership of the N/a'an ku sê Medical Aid Group (at own cost)

APPLICATION PROCESS

Applications must be submitted via our online portal.

Vacancy at N/a'an ku sê Wildlife Experience - N/a'an ku sê Lodge - Head Chef – Fill out form

N/a'an ku sê is eco-friendly and paperless: Hand-delivered CVs will not be accepted.

Only short-listed candidates will be contacted.