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## CULINARY SKILLS DEVELOPER: BOTSWANA

**Job Title:** Culinary Skills Developer  
**Reports To:** Operations Manager  
**Function:** Food and Beverage  
**Location:** Botswana

### **PURPOSE OF THE JOB**

To train and develop Chefs and kitchen staff and apprentices according to the standards and of the course being undertaken and participate in assessing and recording data as required.

### **Key Areas of Responsibility**

- Manage the kitchens to provide a quality food product and service and meet customer requirements.
- Develop cost effective and sustainable menus which achieve teaching learning and assessment outcomes.
- Consult with the procurement department to order food items from all kitchens, effectively utilise produce and products, maintain food stock control for all kitchens and meet the company's sustainability objectives.
- Supervise Chefs to prepare, cook and serve dishes according to company standards and objectives.
- Adhere to current food hygiene and health and safety legislation ensuring the needs welfare of staff and customers.
- Maintain a high standard of cleanliness within the kitchens.
- Ensure equipment is used correctly and well maintained and all problems reported to management.
- Be actively involved in training, mentoring and assessment of chefs and kitchen staff, within the company's kitchens.
- Liaise and communicate with relevant superiors to ensure a high standard of service delivery is maintained in the Culinary educational training department.
- Initiate and maintain culinary related community projects.
- Assist students and chefs with their assignments, projects, and competitions.
- Perform any other duties and responsibilities that may be reasonably expected of this role.

### **REQUIREMENTS**

- A tertiary qualification in Professional cookery, culinary arts or Industri experience equivalent to Qualification
- Food Safety Certificate will be an added advantage
- Minimum 7 years experience as an Executive Chef and fine dining kitchens
- Extensive experience of working within a team in a commercial fine dining kitchen
- Experience in managing multiple outlets
- Knowledge and understanding of menu compilation, costing, sustainability, and project management.

### **COMPETENCIES**

- Passion for ecotourism.
- Customer service focused
- Excellent culinary skills
- Leadership Skills
- Able to work under pressure
- Able to meet deadlines
- Presentable and professional appearance
- Continuous process improvement

Interested applicants should email a cover letter and updated CV to the below listed email addresses. The subject heading of the email should be written as: **Culinary Skills Developer**

To: [opportunities@greatplainsconservation.com](mailto:opportunities@greatplainsconservation.com)

The remuneration package will be offered according to experience and qualifications of the successful candidate. We do not accept hand deliveries.

**Closing Date: 25 March 2024 @ 17h00.**

**PLEASE NOTE, DUE TO THE HIGH VOLUMES OF APPLICATIONS ONLY THOSE WHO ARE SHORTLISTED WILL BE CONTACTED.**