



TITLE : Homestead Chef  
LOCATION : &Beyond Phinda Homestead  
CONTACT PERSON : [recruitment@andbeyond.com](mailto:recruitment@andbeyond.com)

&Beyond is built, almost entirely, on the strength of remarkable people who give passionately to their roles, work tirelessly, have the guest experience at the core of their focus daily and care of the sustainability of our communities and environment. Every single ‘&Beyonder’ makes a huge difference to our success and our contribution to the world, regardless of their role or function. For this reason we choose ‘&Beyonders’ very carefully - they are the strength and the future of this company.

#### KEY OUTPUTS

- Kitchen Hygiene standards set
- Responsible for training chefs & implementing kitchen standards.
- Correct chemicals and sufficient cleaning materials to be in stock at all times
- Presentation as discussed and according to Styling Guide
- Up to date with What’s Hot & What’s Not for &Beyond Food
- Through the Tummy of the Guest Bops
- Creative Bush Banqueting according to Food Styling Guide
- Proactive Maintenance
- Good communications with: All chefs; All camp managers; HOD’s, Lodge Manager and suppliers
- Good stock controls and stock rotation
- Good administration
- Good interaction/communication with other &Beyond chefs: invite feedback
- Strict food costs and continued cost cutting initiatives with local suppliers
- Responsible for all food orders, storerooms and fridge and deepfreezes
- Left-over management: left-overs to be discussed and processed every day
- All food going out to guests at any time to be checked by chef
- All fridges and refrigerators and storerooms to be kept locked or keys to be left with an accountable Chef
- Quality and quantity of snacks for game drives to be checked
- Bush banqueting, drink stops picnics etc. to have checklists, host, etc.
- Rain- (and weather) management plan in place
- Good interaction with Guests, Food Fundi’s and other & Beyond Chefs: Invite feedback, exchange ideas; be suggestion-friendly; share experience
- Good discipline and fair treatment: Chef to be a Role Model
- Good Teamwork to be promoted
- Have Fun and be Flexible
- Always be approachable, innovative and able to work unsupervised
- Be aware of & make your chefs aware of special dietary needs Guests
- When special dietary Guests arrive at the lodge ensure that either yourself or another chef meets the Guest before their first meal to establish their requirements
- Ensure you have “911” Emergency food stored in your freezer to be used in a crisis



The Chef is responsible to explain to the Camp managers & Butlers what the different dishes are & what their ingredients are for breakfast, lunch & dinner

#### SKILLS REQUIRED

- Communication skills - with guests and fellow staff members
- Standard of your work must exceed the standard of the lodge
- Good organisational ability
- Lateral thinking ability
- Initiative
- Must adhere to World Class Hospitality and Service Standards
- Honest, have good integrity, proactive and driven person who has career ambitions

#### KNOWLEDGE REQUIRED

- Hospitality
- Environment
- The surrounding communities
- The country
- Company Knowledge (&BEYOND as well as the Foundation)
- Valid unendorsed SA driver's license essential.

#### PREVIOUS WORK EXPERIENCE REQUIRED

- Experience in the service industry
- At least 3+ years relevant experience
- Passion for creating fabulous food

This is a permanent live-in position, based at Phinda Homestead.  
Transport to/from leave cycles is the successful candidate's own responsibility.

*We reserve the right not to make an appointment.*