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MOUNT CEDER – CHEF VACANCY

Position

Chef

Location: Mount Ceder Lodge, Cederberg, Western Cape

Position Summary

Mount Ceder Lodge, situated in the heart of the Cederberg, is seeking an experienced and passionate Chef to join our team.

We are looking for a hands-on culinary professional who thrives in a remote environment, takes pride in quality food preparation, and can consistently deliver exceptional dining experiences for our guests.

This role requires someone who is organised, adaptable, and capable of managing kitchen operations independently while maintaining high hospitality standards.

Employment Package

Salary:	Depending on experience
Accommodation:	Live-in position including meals
Work cycle:	3 weeks on / 1 week off
Start date:	As soon as possible

Key Responsibilities

1. Kitchen Operations

- 1.1 Oversee the daily operation of the kitchen.
- 1.2 Ensure smooth and efficient food preparation and service.
- 1.3 Maintain kitchen organisation and workflow.
- 1.4 Ensure all kitchen equipment is used correctly and maintained.

2. Food Preparation & Service

- 2.1 Prepare and present high-quality meals according to Mount Ceder standards.
- 2.2 Ensure consistency in taste, quality, and presentation.
- 2.3 Manage breakfast, lunch, dinner, and special dining requirements.
- 2.4 Accommodate dietary requirements and guest preferences where possible.

3. Menu Planning

- 3.1 Plan and update menus in consultation with management.
- 3.2 Incorporate seasonal produce and practical menu options suitable for a remote lodge.
- 3.3 Maintain a balanced menu offering aligned with guest expectations and operational requirements.

4. Stock Control & Procurement

- 4.1 Manage stock ordering and receiving.
- 4.2 Monitor stock levels to prevent shortages or over-ordering.
- 4.3 Ensure correct stock rotation using FIFO principles.
- 4.4 Minimise waste through careful planning and portion control.

5. Hygiene & Food Safety

- 5.1 Maintain excellent hygiene standards at all times.
- 5.2 Ensure compliance with food safety and HACCP procedures.
- 5.3 Keep kitchen, storage rooms, and walk-in fridge clean and organised.
- 5.4 Ensure all food is stored correctly and safely.

6. Team Supervision

- 6.1 Supervise and support kitchen assistants and scullery staff.
- 6.2 Delegate duties clearly and effectively.
- 6.3 Assist with training to improve kitchen efficiency and standards.

7. Financial Control

- 7.1 Maintain food cost targets and kitchen budgets.
- 7.2 Assist management with procurement planning.
- 7.3 Reduce unnecessary waste and control expenses.

8. Staff Catering

- 8.1 Assist with staff meal preparation.
- 8.2 Ensure staff meals remain nutritious, consistent, and cost-effective.

Minimum Requirements

Minimum 3+ years' experience as a chef in hospitality, lodge, or guesthouse environments.

Strong culinary skills with excellent food presentation.

Knowledge of stock control and kitchen administration.

Good understanding of food safety and hygiene standards.

Strong organisational and time-management skills.

Ability to work well under pressure.

Self-motivated and hands-on.

Ability to thrive in a remote environment.

Valid driver's license and own vehicle.

Personal Attributes

Passionate about food and hospitality

Proactive and solution-driven

Calm under pressure

Highly organised

Detail-oriented

Adaptable and resilient

Able to work independently

Committed to maintaining high standards