

EMPLOYMENT OPPORTUNITY

EXECUTIVE CHEF



JOB TITLE: | EXECUTIVE CHEF

ROLE PURPOSE:

The Executive Chef is the custodian of the culinary vision, responsible for delivering an exceptional, immersive dining experience that reflects a deep sense of place, sustainability, and refined luxury. This role transcends traditional kitchen management, positioning the Executive Chef as a storyteller, innovator, and leader who crafts memorable gastronomic journeys rooted in authenticity, seasonality, and cultural connection. The Executive Chef ensures that every culinary touchpoint embodies the ethos of Relais & Châteaux – excellence, individuality, and a celebration of local heritage.

STRATEGIC PILLARS OF THE ROLE

Culinary Artistry & Storytelling

- Design and deliver menus that celebrate regional identity, local produce, and seasonal availability
- Translate the safari experience into cuisine through storytelling, presentation, and ingredient provenance
- Curate bespoke dining moments (bush dinners, interactive experiences, private dining) that elevate guest engagement
- Uphold world-class standards in flavour, technique, and visual excellence

Guest Experience Excellence

- Act as a visible culinary ambassador, engaging with guests to personalise and enrich their experience
- Anticipate guest preferences and dietary requirements with precision and creativity
- Transform feedback into continuous refinement of the culinary offering
- Collaborate seamlessly with Front of House to deliver fluid, intuitive, and memorable service

Leadership & Culture

- Inspire, mentor, and develop a high-performing culinary brigade grounded in respect, discipline, and pride
- Foster a culture aligned with Relais & Châteaux values: humility, excellence, authenticity, and passion
- Build strong succession pipelines through structured training and coaching
- Lead by example, maintaining composure and excellence in high-pressure, remote environments

Sustainability & Provenance

- Champion sustainable sourcing, prioritising local farmers, ethical suppliers, and environmentally responsible practices
- Minimise waste through innovative menu planning and disciplined kitchen controls
- Embed a "farm-to-table" philosophy that enhances both guest experience and community impact

Operational & Financial Excellence

- Drive financial performance through effective food cost management, forecasting, and procurement strategies
- Maintain rigorous control over stock, wastage, and portion consistency
- Ensure compliance with hygiene, food safety, and operational standards
- Align kitchen operations with business demands while optimising labour efficiency

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Planning & Resource Management

- Collaborate with procurement to secure premium-quality ingredients aligned with brand standards
- Ensure best practices in receiving, storage, and inventory control
- Strategically plan staffing structures to support fluctuating occupancy levels

Key Competencies

- Refined culinary expertise with a strong creative identity
- Advanced leadership and team development capability
- Strong commercial and financial acumen
- Exceptional attention to detail and presentation
- Cultural awareness and ability to operate in remote, diverse environments
- Passion for sustainability and conservation-driven hospitality

Minimum Requirement

- Formal Culinary Arts / Food Production qualification from a recognized culinary institute
- 3–5 years' experience in an Executive Chef or equivalent role within luxury hospitality
- Proven experience in remote lodge or boutique luxury environments (highly advantageous)
- Demonstrated ability to train, mentor, and build culinary teams
- Strong administrative and computer proficiency
- Resilient, adaptable, and solutions-driven mindset
- Food portfolio supplied
- Minimum of three contactable references

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Closing date: 24th of April 2026

All applications should be sent to hr@greatplains.com or opportunities@greatplains.com.

Closing date for applications shall be **16th August 2026**.