RESERVE | RELAIS & CHATEAUX | EXPLORERS

EMPLOYMENT OPPORTUNITY

CHEF DE PARTIE

GREAT PLAINS





POSITION TITLE:	CHEF DE PARTIE
DEPARTMENT:	KITCHEN
LOCATION:	BOTSWANA (BUSH BASED)

WHY THIS JOB EXISTS

The Chef de Partie (CDP) works in the kitchen supporting the Head and Sous Chefs. The role is made up of many varying responsibilities including, preparing, cooking, and presenting, high quality dishes and kitchen administration within their allocated section.

KEY DUTIES AND RESPONSIBILITIES:

- Consults daily with Sous Chef, Head Chef and or Executive Chef on the daily requirements, functions and also about any last-minute events.
- Demonstrates full awareness of all menu items, their recipes, methods of production and presentation standards.
- Assists with any stock control systems in place eg Ordering, Issuing, Receiving and Stock Taking
- Produces own work in accordance to set deadlines in order to assist and encourage others in achieving this aim.
- Ensures effective communication between staff by safeguarding and friendly working environment.
- Setting an example to others for personal hygiene and cleanliness on and off duty.
- Responsible for ensuring high standard of kitchen Health, Hygiene & Safety.
- Assess quality control and adhere to the Great Plains service standards.
- Responsible for junior chefs
- Any other duty within reasonable scope of work

QUALIFICATIONS AND REQUIREMENTS:

- A diploma/ certificate in culinary arts.
- A history of superior food preparation in the form of references and a portfolio
- Three (3) years work experience in lodge and restaurant establishment.
- Supervisory experience and skills.
- Able to work flexible working hours subject to the demands of the business.

COMPETENCIES

- Attitude of listening and learning.
- Excellent Communication skills.
- Organization in the workplace.
- Able to work under- pressure and unsupervised.
- Good people skills.
- Well dressed and groomed.
- Attention to detail.
- High level of professional work ethic.

HOW TO APPLY

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: **Chef de Partie.**

To: hr@greatplainsconservation.com
Cc: 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: **13th November 2026.**

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