



Vacancies for lodge-based Chefs

Job description

- Preparation and serving of Breakfast, Lunch and Dinner
- Strict adherence to Health and Safety Rules & Regulations
- Manage Pest Control
- Costing, planning and designing of menu's
- Demonstrate a working knowledge of food preparation, quality preparation and portion control
- Liaising with management and the service team

If you are interested, please send your CV to cv@gcnam.com