

## **Vacancy at N/a'an Ku Sê Wildlife Experience – TimBila Nature Reserve**

An exciting and challenging opportunity is available for a **Chef** to join our team. The successful candidate will be based at the N/a'an Ku Sê TimBila Nature Reserve, 230km from Windhoek.

### **Overview**

The Chef at TimBila Lodge plays a key role in delivering a consistently high-quality dining experience for guests. This position supports the kitchen team with daily food preparation, cooking, and service while maintaining excellent hygiene, safety, and presentation standards. The Chef must be adaptable, efficient, and committed to providing meals that reflect TimBila's hospitality values and guest expectations. This role is well-suited to an individual with strong teamwork skills, good organisation, and a passion for producing quality food in a lodge environment. Willingness to live onsite and work in a remote setting is essential.

### **Main responsibilities (but not limited to):**

- Assist with preparing, cooking, and presenting meals according to TimBila standards
- Maintain cleanliness and hygiene in all kitchen stations and food preparation areas
- Support daily kitchen operations, including stock rotation, portion control, and maintaining par levels
- Follow menus, recipes, and guidelines provided by the Head Chef/Sous Chef
- Ensure adherence to food safety regulations and hygiene protocols
- Assist in preparing meals for dietary requirements and special requests
- Promote effective teamwork and communication within the kitchen and with front-of-house staff
- Ensure proper cleaning and maintenance of kitchen equipment, reporting any faults
- Uphold professionalism, high standards, and a positive work ethic in all activities

### **Job requirements and skills:**

#### Minimum Education & Training

- Grade 12 certificate with minimum 20 points
- Culinary diploma/certificate or recognised apprenticeship in professional cooking

#### Experience

- 2–4+ years experience in a kitchen, catering, or food production role
- Previous lodge, camp, or hospitality industry experience is an advantage
- Willingness and ability to live onsite

#### Food Safety

- Food Handlers' Certificate (required)
- HACCP/Food Safety certification (advantageous)

### **Skills & Competencies**

- Strong station management and time-management abilities
- High standards of food preparation, safety, and presentation
- Excellent teamwork and communication skills
- Ability to work under pressure during busy service times
- Reliable, punctual, and able to work independently when needed
- Adaptable to a remote lodge environment.

[www.naankuse.com](http://www.naankuse.com)

**Remuneration:**

- A competitive salary package aligned with experience and qualifications
- Accommodation provided at the site
- Membership of the N/a'an ku sê Medical Aid Group (at own cost)

**Closing date for applications:** 04 March 2026

To apply for this position, please follow the link or scan the QR code:

[Vacancy at N/a'an ku sê Wildlife Experience - Chef - TimBila – Fill out form](#)



Please note:

We are an eco-friendly and paperless company; therefore, hand-delivered CVs will not be accepted.

**Only short-listed candidates will be contacted.**