



## Job Opportunity: Passionate Chefs Wanted at Wolwedans

Are you a creative and skilled chef with a passion for crafting exceptional culinary experiences? Wolwedans is looking for dedicated **Chefs** to join our team and help us deliver unforgettable dining experiences in the heart of the Namib Desert.

### About Us:

Wolwedans is more than just a lodge; it's a way of life. We are committed to sustainability, authenticity, and excellence in hospitality. Our kitchens celebrate fresh, local, and seasonal ingredients, crafting innovative and delicious dishes that reflect the beauty and spirit of our surroundings.

### Key Responsibilities

- Prepare and present high-quality dishes in line with Wolwedans' culinary standards.
- Plan and execute menus that reflect both traditional Namibian flavours and modern global trends.
- Ensure consistency in taste, presentation, and portioning.
- Manage food preparation, hygiene, and stock control.
- Work closely with the kitchen team to maintain efficiency and quality.
- Fostering a culture of learning and teamwork.
- Ensure food safety and hygiene standards are met at all times.
- Adapt menus based on guest preferences and dietary requirements.

### Requirements

- Formal culinary training or extensive hands-on experience in a professional kitchen.
- Proven experience as a Chef, preferably in a lodge, hotel, or fine-dining restaurant.
- Passion for fresh, seasonal, and locally sourced ingredients.
- Ability to work in a remote, high-end hospitality environment.
- Strong organizational and leadership skills.
- Excellent knowledge of food safety and kitchen hygiene regulations.
- Creativity and adaptability in menu planning.

## Knowledge of the Latest Food Trends

We are looking for chefs who stay ahead of industry trends and can bring innovative ideas to our kitchen. Candidates should be knowledgeable about:

- **Farm-to-table and sustainable cooking** – Using fresh, locally sourced, and organic ingredients.
- **Plant-based and alternative diets** – Creating exceptional vegetarian, vegan, and gluten-free dishes.
- **Fusion cuisine** – Combining diverse flavors and culinary techniques from around the world.
- **Health-conscious cooking** – Balancing nutrition with flavor to meet modern dietary preferences.
- **Minimalist plating and artistic presentation** – Mastering elegant yet simple aesthetics.
- **Innovative preservation techniques** – Pickling, fermenting, and curing to enhance flavors.
- **Zero-waste kitchen principles** – Reducing food waste through creative utilization of ingredients.
- **Fire and smoke cooking techniques** – Mastery of open-fire and wood-smoked cooking.
- **Contemporary dessert artistry** – Experimenting with new textures and flavors in pastry and dessert making.

## Why Join Wolwedans?

- Be part of a passionate, eco-conscious team in one of Africa's most breathtaking landscapes.
- Competitive salary and benefits.
- Work in a lodge that values sustainability, creativity, and quality service.
- Opportunity to innovate and bring your own signature style to our menus.

If you have a love for food, a creative mind, and a dedication to excellence, we'd love to hear from you!

## How to Apply

If you meet the above requirements and are eager to embark on this exciting journey, please submit your CV, a cover letter and head and shoulder picture of yourself to [Recruitment@wolwedans.com](mailto:Recruitment@wolwedans.com)

**CLOSING DATE FOR APPLICATIONS: 15 March 2025**

**ONLY SHORTLISTED CANDIDATES WILL BE CONTACTED**

**Join us and be part of something truly special!**