

PROTEA HOTELS NAMIBIA – CHEF

Key Responsibilities:

- Co-ordinate day-to-day operations, ensuring the quality, standards and meeting the expectations of the customers on a daily basis.
- Prepares and cooks foods of all types, either on a regular basis or for special guests or functions.
- Supervises restaurant kitchen shift operations and ensures compliance with all Food & Beverage policies, standards and procedures.
- Maintains food preparation handling and correct storage standards.
- Recognizes superior quality products, presentations and flavor.
- Plans and manages food quantities and plating requirements for the restaurant.
- Assists in developing daily and seasonal menu items for the restaurant.
- Follows proper handling and right temperature of all food products
- Estimates daily restaurant and conferencing production needs.
- Checks the quality of raw and cooked food products to ensure that standards are met.
- Determines how food should be presented and creates decorative food displays.
- Provides services that are above and beyond for customer satisfaction and retention

Required Skills and Qualifications

- Certification in Hospitality Management or in Culinary Arts.
- Three (3) years' experience as a Chef.
- Technology proficient.
- Strong verbal and written communication skills.
- Team Player
- Ability to multi-task and work under pressure

CLOSING DATE: 31 March 2026

APPLICATION PROCEDURE:

Applications should be sent to recruitment@united.com.na . Please note that **ONLY** shortlisted candidates shall be contacted. For more information on the positions advertised above visit www.uaginvestments.com.na

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