



Job Vacancy

EXECUTIVE CHEF

Samara Karoo Reserve is a private game reserve spanning 27,000 hectares in the Great Karoo. A safari business with a purpose, Samara is a destination where every guest stay contributes to conservation. Three intimate 5-star lodges welcome guests for slow, meaningful and exceptional wildlife and wilderness encounters.

Samara currently has an opportunity for an EXECUTIVE CHEF, responsible for the delivery of a superlative food experience for discerning guests and the smooth management of Samara's kitchen.

The successful candidate will be a highly motivated lateral thinker with strong attention to detail and creativity, demonstrating a proven track record in the kitchen, excellent interpersonal skills and the ability to manage a team of staff.

Key responsibilities and duties

- Ensuring consistently high quality of food and menus at three lodges with particular reference to locally-grown and locally-produced ingredients
- Overall responsibility for the management of three lodge kitchens
- Adherence to and monitoring of food and kitchen budget within agreed parameters
- Maintenance of the highest standards of hygiene, quality control and health and safety in the kitchen
- Contribution towards sustainability goals by constantly seeking ways to make kitchen operations and food supply chains more environmentally-friendly
- Communication with other departments (e.g. lodge management) to ensure that guest food/dietary requirements are met and expectations are exceeded
- Proactive commitment to evolving the guest food experience to ensure guests (including return visitors) are continuously delighted by their stay
- Effective financial management of kitchen operations through the administration of orders, stock control and working within agreed budgets
- Record-keeping and monitoring of store rooms, fridges and freezers

Reservations:

P.O. Box 649, Graaff Reinet, 6280
Tel +27 (0)31 262 0324
E-mail: reservations@samara.co.za

Lodge/Reserve:

Petersburg Rd, off R63 to Pearston, near Graaff-Reinet
Tel +27 (0)49 940 0059 / +27 (0)49 891 0880
E-mail: lodge@samara.co.za

- Day-to-day management and supervision of kitchen and dining service team members
- Creation of monthly and annual training plan for all departments
- Maintenance of a safe, harmonious and enjoyable workplace environment for team members
- Overseeing the management of staff canteens and the provision of healthy food for staff within agreed budgets
- Ensuring quality and care of kitchen equipment and products in accordance with standard operating procedures
- Regular management meetings with General Manager and Heads of Department

Requirements

- Minimum 3 years of relevant chef experience, either for a 5-star hotel or a world-class lodge
- A recognized degree or diploma as a chef or in a culinary discipline
- Passion for hospitality and food
- High standards of service excellence and attention to detail
- Financial management ability
- Proficient in English
- Knowledge of Afrikaans advantageous
- Working knowledge of food and beverage management systems
- Working knowledge of labour law and disciplinary procedures
- Understanding of food hygiene and health and safety
- Excellent organizational skills
- Excellent written and verbal communication skills
- Excellent project management, planning and report writing skills
- Excellent leadership and teamwork skills
- Experience of people management
- Ability to solve problems under pressure
- Commitment to keeping up to date with trends and developments in hospitality, food and tourism

About the job

- Live-in position on-site near Graaff-Reinet, Eastern Cape, South Africa. Housing will be provided on the reserve.
- Remuneration and benefits will be market-related and in accordance with experience and qualifications

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Should you meet the requirements for this position please apply with your CV (maximum 2 pages) and a covering letter including salary expectation and contact details of two recent independent references to gm@samara.co.za.

Please note that applicants must be legally entitled to work in South Africa.

Correspondence will be conducted with short listed candidates only. If you have not received any communication from us within 14 days of your application, please consider your application unsuccessful.

Samara reserves the right not to make an appointment.

Closing date: 20 September 2025

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