



VACANCY: CHEF

Cederberg Mountains, Western Cape | Mount Ceder

Mount Ceder sits three hours from Cape Town in a remote valley of the Cederberg, inside a UNESCO World Heritage wilderness area. Guests come here to switch off properly, and the Old Mill House Restaurant is a genuine part of why they stay. Hearty breakfasts, three-course dinners, regional wines. It matters more than it would at a property with a supermarket nearby.

We're looking for a Chef who can run a kitchen well in an environment where the nearest town is a serious drive away. Someone who takes the food seriously, manages stock carefully, and doesn't need someone looking over their shoulder to maintain standards.

Employment Package

Salary: R18 000 – R25 000 per month (DOE)

Accommodation: Live-in position, meals included

Work cycle: 3 weeks on / 1 week off

Start date: As soon as possible

About the Role

As Chef, you will lead the Old Mill House kitchen end to end: menu planning, food preparation and service, stock procurement, hygiene compliance, and day-to-day supervision of kitchen assistants. You will be the person guests credit when dinner is something they talk about on the drive home.

Key Responsibilities

- Run the daily kitchen operation across breakfast, dinner, and special dining requirements, to a consistent standard every service.
- Plan and update menus in consultation with management, making good use of seasonal produce and keeping things realistic for a remote location.
- Manage stock ordering, receiving, and rotation. Know what you have, know what you need, and avoid running out of either.
- Maintain food cost targets and help management with procurement planning.
- Accommodate dietary requirements and guest preferences where possible without making it a production.
- Uphold food safety and HACCP standards throughout the kitchen, cold storage, and scullery.
- Supervise and support kitchen assistants and scullery staff, and assist with on-the-job training.
- Minimise waste through careful planning and portion discipline.
- Ensure all kitchen equipment is correctly used and maintained.
- Manage staff meal preparation: nutritious, consistent, cost-effective.

What We're Looking For

- Minimum 3 years' experience as a chef in a hospitality, lodge, or guesthouse environment.
- Strong culinary skills and a genuine eye for food presentation.
- Solid understanding of stock control, kitchen admin, and procurement.
- Knowledge of food safety regulations and HACCP compliance.
- The ability to work independently in a remote setting without it being a problem.
- Good organisational and time-management skills, particularly under service pressure.
- Experience supervising and supporting kitchen staff.
- A valid driver's license and own vehicle.

How to Apply

Please submit your CV together with a brief motivation letter explaining why you would be a great fit for this role to the following email: **reservations@mountceder.co.za**

Start date: As soon as possible

Only shortlisted candidates will be contacted.