



**POSITION** : Chef  
**ORGANISATION** : African Parks – South Sudan  
**LOCATION** : Nyat – Boma National Park  
**REPORTING TO** : Special Project Manager  
**EXPECTED START DATE** : *As Soon As Possible*



**BACKGROUND:**

African Parks is a non-profit conservation organization that takes on the complete responsibility for the rehabilitation and long-term management of national parks in partnership with governments and local communities. We currently manage 22 national parks and protected areas in 12 countries covering over 20 million hectares in: Angola, Benin, Central African Republic, Chad, the Democratic Republic of Congo, Malawi, Mozambique, Republic of Congo, Rwanda, Zambia, Zimbabwe and South Sudan.

Boma and Bandingilo National Parks are located in South Sudan's equatorial region with a combined area of 30, 000 KM<sup>2</sup>. The parks host the largest wildlife migration in the World that covers over 120,000 KM<sup>2</sup>, and provide habitat for large populations of hartebeest, buffalo, elephant, giraffes and lions.

**JOB OVERVIEW:**

The Chef will be responsible for providing high-quality, nutritious meals for the PMU and clients located in the tourist camps, ensuring meals are balanced, including options for special dietary requirements. Maintain a clean and hygienic kitchen and dining area. The chef needs to manage inventory and food supplies, ensuring efficient use of available resources. The selected candidate will also play a vital role in training local staff or community members to build their culinary skills.

**MAIN ROLES & RESPONSIBILITIES:**

- Meal Preparation and Menu Planning: Plan, prepare and serve daily meals for staff members and guests, considering dietary restrictions and preferences. Develop creative menus that make the best use of available ingredients, ensuring nutritional balance and variety.
- Training Local Staff: Train and mentor local staff or community members in basic culinary techniques, kitchen hygiene, and food safety practices.
- Team Management: Suitable workforce is in place, well informed about objectives and attendance/performance register is functional and in place. Necessary safety protocols are meticulously followed. Supervise, train, and motivate F&B staff, ensuring they meet the required performance standards.
- Inventory management: Order, store and manage food supplies efficiently, ensuring minimal waste.





- Kitchen and Food Safety: Maintain the highest standards of kitchen cleanliness, ensuring all health and safety regulations are followed.
- Community Engagement and Sustainability: Encourage the use of locally grown or sourced ingredients, promoting a sustainable approach to cooking.

### ACADEMIC & EXPERIENCE REQUIRED

- Proven experience as a chef, with at least 3 years of cooking experience in remote or challenging locations.
- Culinary certification or equivalent professional experience in the food industry.
- Experience in managing a kitchen and training staff, particularly in developing countries or isolated communities.
- Knowledge of food safety standards.
- Ability to adapt and innovate with limited resources and equipment.
- Strong communication and leadership skills to effectively train and work with a diverse team.

### HOW TO APPLY:

To apply, please email your CV and cover letter to [ssrecruitment@africanparks.org](mailto:ssrecruitment@africanparks.org) or hand delivery to **African Parks office Thonping, Synergy Suites – Plot No 849, Block No 3-K South** by **Tuesday, 17 December 2024**. Please mention the position name in the subject line of the email.

In case you do not hear from us within two weeks after the closing date, this means that your application was not successful. We thank you for your interest in working for African Parks.

