



INTERNAL ADVERTISEMENT

GROUP EXECUTIVE CHEF

Introduction

Applications are invited from suitably qualified personnel to fill in the position of Group Executive Chef. The successful candidate will be based at the Corporate Office and will be responsible for providing strategic culinary leadership across the Group. The position will oversee all kitchen operations to ensure the consistent delivery of innovative, high-quality culinary products and exceptional guest dining experiences.

Requirements and Responsibilities for the Group Executive Chef Include

- ❖ Providing strategic leadership and oversight of all Group kitchen operations to ensure consistent food quality, presentation and service standards.
- ❖ Driving culinary innovation through continuous research, menu development and enhancement of guest dining experiences.
- ❖ Leading menu planning, standardization and periodic reviews across all properties.
- ❖ Identifying training needs and implementing development initiatives to enhance culinary skills and operational performance.
- ❖ Monitoring food production, cost control measures and revenue targets to achieve business objectives.
- ❖ Participating in the preparation of budgets, forecasts and departmental performance targets.
- ❖ Collaborating with Procurement to optimize commodity sourcing, food quality and cost efficiencies.
- ❖ Ensuring compliance with food safety, hygiene, health and safety standards across all kitchen operations.
- ❖ Building and maintaining strong guest relationships through the delivery of memorable dining experiences.
- ❖ Conducting regular audits and providing guidance to ensure operational excellence and adherence to Group standards.

Job Specifications

- ❖ The candidate should have the following:
- ❖ Degree in Culinary Arts or equivalent qualification.
- ❖ Diploma/Certificate in Management, Leadership or related field.
- ❖ Minimum of five (5) years' experience in a senior culinary leadership role within a large-scale hospitality operation.
- ❖ Comprehensive knowledge of food trends, diverse cuisines, menu development and food production systems.
- ❖ Strong leadership, planning, organizational and people management skills.
- ❖ Excellent communication, interpersonal and stakeholder management skills.
- ❖ Proven ability to manage guest relationships, drive innovation and deliver outstanding culinary experiences.
- ❖ High levels of integrity, professionalism and attention to detail.

All applications, accompanied by a detailed CV, should be submitted online no later than 03 July 2026.

<https://rtgafrica.com/careers/jobs/group-executive-chef-3/>