



INTERNAL AND EXTERNAL ADVERTISING OF A VACANT POSITION

Suitably qualified candidates are invited to apply for the following vacancy:

POSITION: Culinary Graduate

DEPARTMENT: Culinary

JOB GRADE: 3

ABOUT THE OPPORTUNITY

Are you a qualified culinary graduate looking to gain valuable hands-on experience in a world-class hospitality environment?

This opportunity is ideal for an individual who has completed a culinary qualification and is ready to develop their practical skills, gain meaningful workplace exposure and build a strong foundation for a career in the culinary industry. Working alongside experienced chefs, you will gain practical exposure to professional kitchen operations, food preparation, service, hygiene, stock control and the high standards expected within a luxury hospitality environment.

KEY RESPONSIBILITIES

- Assist with daily kitchen operations and food preparation.
- Support the assigned kitchen section and culinary team during service.
- Prepare food according to recipes, specifications and presentation standards.
- Maintain high standards of kitchen hygiene, cleanliness and food safety.
- Assist with stock control, storage, labelling and minimizing food wastage.
- Follow Tswalu's kitchen procedures, food safety standards and operational guidelines.
- Work collaboratively with the culinary team to contribute to exceptional guest experiences.
- Participate in training, briefings and learning opportunities to develop practical culinary skills.

REQUIREMENTS

- Completed culinary qualification from a recognized institution.
- Previous professional kitchen experience is advantageous but not essential.
- Genuine passion for food and the hospitality industry.
- Strong willingness to learn, develop and gain practical experience.
- Good communication and teamwork skills.
- Professional, reliable and hardworking.
- Ability to work effectively in a fast-paced kitchen environment.
- Good command of English.
- Computer literacy is advantageous.
- Valid driver's licence is advantageous.

T. +27 53 781 9112 | **E.** info@tswalu.com | **W.** tswalu.com

Farm Korannaberg 296, Van Zylsrus, 8467, South Africa | P.O. Box 1081, Kuruman, 8460, South Africa

DIRECTORS: DAT LAMB (BRITISH) | DN McFAYDEN | CL OPPENHEIMER | JEM OPPENHEIMER | NF OPPENHEIMER
INCORPORATED IN THE REPUBLIC OF SOUTH AFRICA | COMPANY REG NO 1968/001382/07 | VAT REG 4020125912



WHAT WE OFFER

- A valuable workplace experience opportunity within a unique luxury hospitality and conservation environment.
- Practical exposure to professional culinary operations and experienced industry professionals.
- A supportive environment that encourages learning, development and growth.
- A monthly stipend for the duration of the programme.
- The opportunity to work within one of South Africa's respected conservation brands.
- A culture that values collaboration, innovation and hospitality excellence.
- The opportunity to contribute to a purpose-led organization focused on conservation, people and meaningful impact.

PACKAGE

- Shared accommodation
- Staff flights between Johannesburg and Cape Town

Suitably qualified candidates can send their CVs to opportunities@tswalu.com

Applications close on **02nd October 2026**

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