



CHEF ASSISTANT ROLE BASE IN ANTARCTICA FIXED TERM (6 WEEKS)

The Chef Assistant is responsible for supporting the preparation of meals in Antarctica at one of our remote Guest and Staff camps. They will support the Chef to prepare all meals for those staying at the camp, including the guests and staff. The Chef Assistant is expected to keep the kitchen area clean and tidy whilst also assisting with general camp duties.

The role will support the chef in managing stock levels and engaging with the Camp Manager. The role will be supported by the White Desert Head Chef via Cape Town, and an ordering App.

The Company

- Founded 20 years ago, a unique, multi-award-winning company with high global reach (clientele and employees).
- The only company to offer a commercial private jet service to the Antarctic continent
- Renowned for their top-end luxury and exclusivity
- Extremely complex value chain with extraordinarily high logistical expenses that enable transportation to, and accommodation of guests on the continent.
- Highly seasonal business, which results in the need for careful planning in both the high and low seasons.

The Role

- Support the preparation of all meals for guests and staff at our guest and staff camps, to a White Desert standard;
- Ensure a clean and tidy kitchen and dining area;
- Ensure a clean and organized food storage area, keeping all cold and frozen food correctly stored;
- Support the team by ensuring the guest dining areas are kept stocked, clean and presentable at all times.
- Support the front of house with guest service;
- Keeping track of food supplies and rationing of food if required;
- Understand the processes involved in preparing, packing and sending goods to Antarctica;
- Be innovative when the requested supplies or the fresh food re-supply is not delivered within the expected timeframe;
- Complete a full inventory of all food items and kitchen equipment at the end of the contract.

Person, Skills and Experience

- Minimum 2 years of related experience at junior chef or kitchen assistant level in fine-dining restaurants, 5 star lodges or hotels.
- Accredited Chef's Qualification or equivalent
- Experience working in a restaurant/luxury lodge/hotel



- Understanding of hospitality procedures and best practices
- Highly resourceful and strong problem-solving skills
- Acting as a strong team player
- Resilient and able to cook in remote and challenging conditions

General

- The above outlines the primary responsibilities for the roles/duties, is not exhaustive, and may be changed at any time, dependent upon the operational requirements of White Desert Pty Ltd and within the parameters of the position.
- In addition, there is an all-embracing expectation that each team member will work collaboratively within the team framework and that each team member is responsible for maintaining a supportive environment in line with the White Desert ethos.

Location

- Cape Town, South Africa
- Wolf's Fang, Antarctica

Please send your CV to Careers@white-desert.com.

Include the position you will be applying for in the subject line.