



**CHEF**

An exciting **Chef opening** has become available.

We have great opportunities for motivated Chefs and Cooks to join our team. To succeed in this role you must be resilient and flexible with a positive can-do attitude to meet the demands of this fast paced and busy environment.

Reporting to the Head Chef, you will assist with Daily specials, Function work & creating flare on the pass.

**To be successful in this role, you will:**

- Commercial Cookery Certification III or above
- Multiple Cuisine experience is highly regarded
- Ability to maintain high and consistent standards
- Ability to work in a fast paced environment
- Passion for the industry is a must and continuous thirst for knowledge
- Understanding of food safety standards and HACCP
- You must be fully vaccinated (with two doses of an approved COVID-19 vaccine)
- Possess excellent communication skills and be a team player.

**What we offer you:**

- Free staff meals while on shift
- Free on site parking
- Great pay rates + superannuation
- Work flexibility with family commitments

Job Types: Part-time, Casual    Part-time hours: 25-35 per week    Salary: \$65,000.00 – \$75,000.00 per year

***Schedule:***

- |                |                      |                 |
|----------------|----------------------|-----------------|
| 8 hour shift   | Weekend availability | Afternoon shift |
| Flexible hours | Day shift            | Evening shift   |
| On call        | Morning shift        | Night shift     |

***Supplemental pay types:***

- |              |                   |               |
|--------------|-------------------|---------------|
| Bonus        | Penalty rates     | Signing bonus |
| Overtime pay | Performance bonus |               |

**Ability to commute/relocate:** Reliably commute or planning to relocate before starting work (Required)

**Education:** Certificate I - IV (Preferred)    **Experience:** Kitchen: 1 year (Required)

**Work Authorisation:** Australia (Preferred)