

Chef De Partie

Tattersall's is a multi-focused catering operation providing numerous styles of menu in the Heart of the City. Serving Member Trade and Events with traditional and contemporary menus, with an emphasis on service and customer care within the Club.

We are seeking Chef De Parties to take up challenging roles in the Functions area and evening A La Carte.

You will be challenged to:

- Participate in supervision of the Functions Kitchen/A La Carte Kitchen, including a weekly plan, preparation and delivery in the range of 1000 covers per week
- Lead by example and provide solutions where necessary
- Assist in management of the cleanliness and operation of the kitchen and staff
- Comply to the set brochure/menus and exceed your own standards
- Exhibit knowledge of kitchen procedures, WHS and Food Safety practices
- Work as a team member in the other Kitchens when necessary

You will be rewarded with:

- 5 straight shifts per week
- Full time salaried role attracting weekly pay and paid holiday entitlement
- Exposure in one of QLD's Eat Safe 5 Star environments
- Part uniform supplied
- Discounted City car parking

General Responsibilities:

- To be continually aware of and maintain the highest standards of personal hygiene and dress
- To attend meetings and training as required
- Maintain a courteous, friendly and professional attitude towards co-workers, members, management and associated groups
- Operate within the scope of the Clubs policies and procedures
- Maintain a safe workplace
- Observe safe food handling procedures
- Maintain open and honest communication with all Club personnel.

Apply now- Minimum 2 year Functions/ A La Carte experience required. Current Food Safety Certificate will be of great benefit

Email resume and cover letter to kitchen@tattersallsclub.com