

FULL TIME HEAD CHEF

The Cowboys Leagues Club is the premier recreational venue in Townsville and the social home of the North Qld Toyota Cowboys. The Club is looking for a motivated, experienced and a committed Head Chef to join our Award-winning kitchen team on a Full-Time basis. We pride ourselves on being a hardworking, supportive team who always has a lot of fun. We believe the success of our Club is our people.

The duties for a Head Chef include assisting the Executive Chef with the following:

- Control of wages and food costs
- Creating, costing and implementation of restaurant menus
- Implementing, monitoring and maintaining service standards
- Maintaining food safety and WHS standards and procedures
- Strengthening the current team environment
- Managing, leading and training the kitchen team

To be successful, you will possess:

- Previous experience in a similar, fast-paced environment
- An appropriate qualification (e.g. Certificate III in Commercial Cookery)
- Excellent cooking skills.
- Excellent communication skills.
- Expertise in larder and/or grill is advantageous.
- Demonstrated ability to lead by example.
- Ability to perform some administrative tasks.