

Job Description

The Position

We are seeking an experienced Full Time **Chef** to join our team. You will be based at Middlemount, working with other dedicated team members.

You will be responsible for overseeing the day to day operations of the kitchen. We are looking for an experienced, passionate individual to join the family and be willing to grow with us.

You should have good technical knowledge and culinary skills specially passion for the Grill & Steaks, to ensure that all dishes are prepared in accordance to recipes and to our high standards.

You will be responsible for a high standard of service and some creative input across the menu, including private functions, corporate events, and high-end dinner parties. You must be flexible to work weekdays, night and weekends.

Key Duties

- Prepare and present exquisite dishes
- Monitor costs with special regard to portion control, waste minimisation and stock control
- Maintain customer focus at all times, responding to feedback positively and proactively
- Implement great ideas and seeking opportunities for improvement
- Ensure the safe production of a quality product without compromise to the food safety guidelines provided

The Person

To be successful you should possess the following:

- Certificate III Commercial Cookery
- A passion for producing great food and a positive 'can do' attitude
- Full understanding of OHS, Hygiene & HACCP regulations
- Great team skills
- Experience cooking within a fast-paced environment

Job Types: Full-time, Part-time

Salary

\$50,000.00 to \$60,000.00 /year