

YOUR ROLE - CHEF

Primary Role:

To plan, prepare and serve food to a consistent establishment standard

Duties and responsibilities:

- Produce all food, menu, counter, functions and events to the establishment standards, to satisfy diner expectations
- To plan and organise work flows, order food items when required
- To be creative and produce specials, daily changing salads, sandwiches and soups.
- To maintain and monitor front of house display items to a high standard
- To help develop menu items for the establishment when requested.
- To assist in keeping recipe book up to date
- To assist in Keeping allergy list up to date
- Ensure all equipment and work environment is operational
- Impart knowledge, skills and training to all relevant staff (including apprentices)
- Uphold morale in the kitchen
- Communicate with both front of house and kitchen staff well
- Follow establishment policies- particularly in regard to health and safety
- Keep Kitchen environment and equipment clean and tidy
 - To partake in weekly deep clean of the kitchen along with other kitchen staff
- On each shift to check and ensure there is sufficient prep done for the following day

Interpersonal:

- Have excellent communication skills, customer skills
- Be a team player
- Have the ability to follow instruction

Personal:

- Are committed to team, establishment and excellence
- Have a positive attitude in all aspects of your work
- Have the ability to work competently under pressure
- Be reliable and flexible to change