



Position Vacant 2018

Department: FOOD & BEVERAGE
Job title: COOK – CASUAL

Applications open: FRIDAY 06th JULY 2018

National Trust -Currumbin Wildlife Sanctuary is currently seeking a hardworking and eager Cook to join our kitchen team on a Casual basis. This role will suit someone who holds back of house, fast food & short order cooking experience. This is an exciting opportunity for a person with an enthusiastic attitude to join our small and friendly team. This role will range from assisting with the food prep and cooking for a cafe menu serving breakfast & lunch, preparing fast food, preparation of group catering for functions and events to baking of in-house goods such as pies, cakes, muffins and slices. If you have a positive and friendly approach to your work, safe knife skills, eye for detail, then please apply as soon as possible.

Details about this Position:

- Performing food preparation and cooking for a cafe menu serving breakfast & lunch as well as baking of in-house goods.
- Prepare the necessary food items as directed in accordance with standards and in a timely and efficient fashion to ensure that there is no interruption to guest service.
- Adhere to standardized recipes and specifications in order to maintain consistency and ensure all standards are met.
- Keep work station clean and organized including fridge's/freezers, countertops, stove tops and when necessary assist with dish washing
- Ensure that all food products are handled, stored, prepared and served safely in accordance with restaurant and government Food Safety guidelines.
- Preparation of group catering for functions and events in a fast paced hospitality environment
- Assist with food safety responsibilities & ordering of stock.
- 7 day per week availability is required, plus availability over weekends and all holiday periods.
- Typical shifts will range from 6.30 am up to 4.00 pm across a 7 day rotating roster, with possible later nights required for functions and events.
- Pay and work conditions are under the Amusements, Events & Recreations Award 2010.
- Immediate start is required.
- The successful applicant may be required to provide a satisfactory police check clearance.
- Non-smokers are preferred.

Selection Criteria:

- 1. 2 years' experience working as a short order cook in a commercial kitchen will be highly regarded.
- 2. Experience in food prep within a Fast Food environment is highly regarded.
- 3. A genuine commitment to Food Safety
- 4. Flexible approach to work is essential.
- 5. Must have transport and availability to work between the hours of 6.30 am to 4.00 pm, and for occasional later nights for functions/ events bookings.
- 6. Full availability for weekend shifts, and Qld and NSW School Holiday periods is essential.
- 7. You must be able to show initiative & work in a manner that complies with all WHS and hygiene standards.
- 8. You must be a hardworking, friendly & cooperative person: a 'can-do' attitude is a key part of the job.
- 9. Must be self-directed with excellent time management and ability to work calmly under pressure.
- 10. This role will require ability to lift up to 10 kg and require bending and twisting in a hot environment.

How to Apply

Your application should include your resume plus a brief cover letter stating how you meet the Selection Criteria. Please email your application to this email address: employment@cws.org.au. Thank you.