

Position Vacant 2018

Department:	FOOD & BEVERAGE
Job title:	CHEF – SALARIED FULL TIME
Applications open:	TUESDAY 13TH NOVEMBER 2018

Currumbin Wildlife Sanctuary (CWS) is located on the Southern end of Gold Coast. We are the largest attraction within the National Trust of Australia (Queensland) portfolio and feature a vibrant and varied collection of Australian Wildlife and Non-Native Exotics located one block back from beautiful Currumbin beach.

Currumbin Wildlife Sanctuary currently has an opportunity for a motivated Chef to become a key member of our small and friendly kitchen team within an amazing and unique work location. This position would be an ideal role for a talented CDP or Sous Chef. Currumbin Wildlife Sanctuary is a multi-site organisation, with 5 F&B outlets: Sanctuary Café, Wild Burgers, Base Camp, the Sawrey Function Room (which hosts a daily buffet for international tour groups, functions and special events) and mobile vending. If you have a positive and friendly approach to your work, safe knife skills, eye for detail, then please apply as soon as possible.

Position details

You will work effectively alongside the Exec Chef to deliver our high standard of food offerings to Wildlife Sanctuary visitors as well as café-loving locals. This is a hands-on role in a fast paced kitchen. This role will have the dual focus of banquet and short order cooking. We value your flexibility to prepare various food styles from a modern café menu with seasonal updates and featured specials, a daily buffet for our valued international tour groups and family friendly, fast food offerings.

- This is a full time salaried position, on a rotating weekly roster including regular weekend shifts.
- Hours of work will vary between 6.30 am to 5.00pm, with night function work as required.
- Start date is November 2018.
- Non-smokers are preferred.

As an experienced Chef, you will work as part of the kitchen team to:

1. Perform quality food prep in a fast paced hospitality environment
2. Assist with food safety responsibilities across the site
3. Contribute to menu design ideas, stock rotation, quality control & continual improvement
4. Use effective cost control, stock ordering and security practices
5. Contribute to profitability, success and growth of the kitchen product range and revenue
6. Assist junior members of the Kitchen team to develop and expand their skills.

Selection Criteria:

1. Be a qualified Chef with previous experience working at CDP or Sous Chef level within a relevant F&B establishment i.e. busy café/ bistro, tourism facility, hotel food service outlet etc.
2. Banquet and/or event experience will be highly regarded.
3. You will have a genuine commitment to minimising wastage and understanding operational costs.
4. Must have a genuine commitment to Food Safety, hygiene standards and Workplace health and safety.
5. Must be self-directed with excellent time management and ability to work calmly under pressure.
6. Able to show initiative and demonstrate a flexible approach to work is essential.
7. You must be a hardworking, friendly & cooperative person: a 'can-do' attitude is a key part of the job.
8. This role will require ability to lift up to 15 kg and require bending and twisting in a hot environment.
9. The successful applicant may be required to provide a satisfactory police check clearance.

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.