

Position Vacant 2018

Department: FOOD & BEVERAGE
Job title: COOK – CASUAL
Applications open: WEDNESDAY 14th 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 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.
- 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. Banquet and/or event experience will be highly regarded.
4. You will have a genuine commitment to minimising wastage and understanding operational costs.
5. Must have a genuine commitment to Food Safety, hygiene standards and Workplace health and safety.
6. Must be self-directed with excellent time management and ability to work calmly under pressure.
7. Able to show initiative and demonstrate a flexible approach to work is essential.
8. You must be a hardworking, friendly & cooperative person: a 'can-do' attitude is a key part of the job.
9. This role will require ability to lift up to 15 kg and require bending and twisting in a hot environment.
10. 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.