



Job title: Kitchen Hand

Reports to: Cook

Your role at Outback Pioneers:

At Outback Pioneers in Longreach, Queensland, our Kitchen Hand is a vital part of the team that creates great outback dining experiences for our guests. These include buffet breakfasts, teas and coffees, and a Stonegrill® dinner in our heritage venue, as well as saddlebag lunches, billy-can lunches and our stockman's campfire dinner.

Your tasks will involve both basic food preparation and kitchen cleaning and dishwashing. It's important that you take pride in your work and enjoy a role supporting the team in good food presentation and high standards of cleanliness and hygiene.

Come and get into the outback spirit. By helping create our guests' outback experience, you will also be creating your own!

The brand and culture:

Outback Pioneers is a family company that has grown to be an award-winning tourism icon in Outback Queensland. Everyone at Outback Pioneers is a brand ambassador and needs to get a feel for the culture and share our values. It's all about living from that remote and resilient perspective where folks help each other out, work hard and find a sense of humour when the going gets tough. Outback life can be unpredictable and you'll fit in well if you are flexible and have the initiative to handle a few road bumps.

You will need to be happy to put on our relaxed outback uniform or costume as needed to enhance the authenticity for some of our food experiences.

Come and join us. We'll support you to do a great job as Kitchen Hand.

Qualifications and previous experience:

Previous relevant experience is welcomed but not essential as long as you understand food hygiene and have the life skills and initiative to handle the role.

As there are often long periods of standing and some lifting involved, you'll also need to have the energy and physical fitness to manage the tasks.

Core competencies:

- Strong attention to detail and a pride in your work
- Uncompromising approach to quality, safety and food hygiene
- Ability to work in a busy environment and manage multiple tasks
- Ability to follow recipes, measure ingredients, manage portion control etc
- Good organisational skills
- Clear and friendly communication
- Ability to work as part of a team and support other crew members
- A sense of humour!

Where and when:

This is a seasonal employment contract role based in Longreach, Queensland. Your working hours will vary according to the needs of the job across different shifts, during the April-October peak season. Early mornings (buffet breakfasts) and evening meal shifts are included.

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126-128 Eagle Street Longreach Queensland 4730 Australia

P +61 7 4658 1776 info@outbackpioneers.com.au **outbackpioneers.com.au**

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Main responsibilities and activities:

- Supporting food and beverage preparation and presentation as needed
- Simple food preparation tasks under the direction of the cook
- Cleaning of kitchen and equipment, including sanitising to prevent cross-contamination
- Dishwashing
- Food labelling and storage
- Kitchen waste emptying and disposal
- Following safe working practices and regulations at all times, including wearing personal protective equipment when needed.

Measures of success:

- Clean, hygienic, safe and organised kitchen environment
- Recipes, portion control and presentation accurately managed
- Proactive and thorough approach to cleaning tasks to meet all food safety standards
- Contributing to a positive working environment through great teamwork with the rest of the kitchen crew, helping ensure the right things are in the right place at the right time for every food experience.

Remuneration:

- Negotiable according to skills and experience.