



Job title: COMMERCIAL COOK/CHEF

Reports to: Food Division Manager

Job description:

The role will be in conjunction with other Cook/Chefs to meet all of Outback Pioneers catering needs including:

- group catering (primarily lunches or dinners for tour groups, conferences or school groups)
- food for tourist experiences such as the cruise campfire dinner
- any one-off catering requirements that arise.

This role is a great opportunity for someone who wants to make their mark and develop a distinctive outback offering that fits our target market. We are looking to exceed visitors' expectations and add imaginative flair but take our inspiration from outback heritage rather than trying to replicate city style or cutting-edge trends.

Main responsibilities and activities:

- Ensure a profitable food operation, on-time food delivery and satisfied clients.
- Develop creative outback fare menus and dishes to be agreed with Outback Pioneers.
- Cater for any special dietary requests (booked by clients in advance).
- Advise Outback Pioneers on additional opportunities to increase turnover and profitability.
- Responsibilities include storage, cooking, presentation and waste removal.
- Ensure cafe and catering operation meets all food hygiene and safety requirements.
- Ensure highest standards of cleanliness and quality in kitchen, cafe and banquet rooms.
- Follow Outback Pioneers Employee Handbook, workplace health and safety guidelines, non-discrimination values and other relevant professional standards.
- Contribute to a cooperative, flexible and supportive team environment, helping out where necessary to make sure results are achieved and customers happy.
- Live the Outback Pioneers brand values to enhance customers' experiences.

Core competencies:

- Ability to manage food quality
- Good communication with management, staff and guests
- A genuine interest in Outback Queensland and desire to interpret its traditions into an attractive food offering
- Good organisational and administration skills with ability to prioritise and manage workload efficiently.

Qualifications and experience:

- Training as commercial cook or higher (ie Certificate III or IV in Commercial Cookery)
- Previous experience in a busy restaurant environment with high quality cuisine and strong customer service standards
- Preferably experience as manager or assistant manager of a restaurant, cafe or catering operation including budgeting for efficiency, quality and profitability.

Working hours:

Your working hours and shifts will vary according to the needs of the job. You will be asked to work a 6-day week (including a Saturday) during the April-October peak season.

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