

Chef de Partie

We are looking for a qualified and experienced Chef de Partie to contribute to our kitchen team on a full-time basis.

Working closely with the other qualified cooks, your key role as Chef de Partie will be to provide active support and assistance in the day-to-day running of the kitchen and in leading and developing the kitchen team to produce consistent quality dishes for our members and guests. This role is hands on, so be prepared to "muck in" as part of the team to ensure that 99 on Mortimer maintains its 5-star hygiene and food-safety status.

To be considered for this role, you will need:

- J Minimum Certificate III in Commercial Cookery or equivalent
- J Experience in successfully supervising or leading a team
- J Commitment to your own learning and developing others
- J Demonstrated understanding of menu planning, recipe compilation and costing
- J Exceptional communication skills
- J Ability to work effectively as part of a team
- J Dedication to providing excellent customer service
- J Strong knowledge of and commitment to food safety and hygiene practices, and WHS
- J Ability to work under pressure while maintaining professionalism, positivity and a sense of calm
- J Availability to work a 7-day roster, including weekends, public holidays, split shifts, early starts and late finishes
- J Availability to cover shifts in the absence of the Head Chef or Sous Chef and work a minimum of 10 Sundays per year in addition to the normal roster.

You will be passionate about food and committed to providing excellent customer service through consistent food in an increasingly busy and challenging environment.

There is no closing date for applications, however you are encouraged to apply early.

Applicants must have the right to work in Australia and must be able to produce their original qualification or certified full transcripts if interviewed.

Only Short-listed candidates will be contacted