

Current Vacancy - Chef - Main Production Kitchen

SwanCare • Bentley WA 6102

 Base pay
\$0 - \$0

 Work type
Full Time

 Contract type
Permanent

Perks

SALARY SACRIFICE

TRAINING

Skills

TIME MANAGEMENT

STRONG WORK ETHIC

GREAT ATTITUDE

FOOD PRODUCTION

FOOD SAFETY

KITCHEN

MENU PLANNING

OPERATIONS

Full job description

"I love the interaction with the residents and I love the crew that I've got. I come to work and i'm instantly lifted."

Vivien Froggatt, Hospitality Team Leader, SwanCare Waminda

- Food and service really matter here. Use your skills and positivity to help improve the lives of older people
- Join a team where you belong. Be supported, valued and recognised for your efforts
- Get a better deal. We offer a range of industry - leading benefits, including salary sacrifice, leave and varied rosters

Job details

 Date posted
30 Apr 2021

 Expired On
16 Jun 2021

 Category
Hospo, Tourism & Food Services

 Occupation
Chef

 Base pay
\$0 - \$0

 Contract type
Permanent

 Work type
Full Time

 Job mode
Standard/Business hours

 Work Authorisation
AUSTRALIAN CITIZEN / PERMANENT RESIDENT

SwanCare is growing and we are currently seeking a dynamic, dedicated and creative Chef to join the team in the main production kitchen. Hours of work will be full time, Monday to Friday from 9:30am - 5:30pm.

Ensuring the provision of fresh, innovative, and high-quality F&B products through the implementation of efficient and effective kitchen operations coupled with a dynamic menu that suits a full range of cuisine preferences and dietary considerations, your responsibilities may include:

- Maintain a well-organized food production and distribution operation ensuring that the needs of the residents, customers, staff and the organization are met.
- Manage all aspects of the Kitchen operations on a day to day basis
- Ensure the highest level of food quality and customer service within the restaurant
- Implement strategies and processes which maximise revenues and control expenditures, including menu development and design, managing stock and supply chains, and labour control.
- Carry out duties related to budgeting, forecasting, and financial analysis as requested by management
- Play a role in menu planning, standard recipe development and the dietary needs of the residents and customers.

To find out more about the role of a SwanCare Chef, access our **Job Description** [here](#).

As a leading not for profit aged care provider since 1961, we're proud of our excellent reputation among our residents, their families and our staff. When you work for us, you improve lives for a living. You'll see the difference you make every day in the smiles of our residents and our people, and in our collective success. We will recognise you for your dedication and achievements, and support you with regular training and development so you can be the best you can be. Oh, and by the way, our people say we're the warmest, most welcoming workplace you'll ever find.

Finally, with a range of industry-leading benefits on offer, you'll find there are real advantages to working with us. Find out more about the SwanCare difference.

To thrive at SwanCare, you'll have a great attitude, excellent interpersonal and communication skills, and a strong work ethic. You'll see your role as 'more than just a job', and will enjoy interacting positively and professionally with our residents, their families and our staff.

You'll also have:

- Cooking qualification
- Working knowledge of Food Safety (HACCP) guidelines and regulations in relation to food preparation and quality food and beverage service practices.

- Advanced written and interpersonal communication skills.
- Demonstrated competence in time management and organisational skills.
- Ability to perform under pressure.
- Demonstrated commitment to teamwork.
- Demonstrated commitment to exceeding customer satisfaction.
- Safe use of chemicals and knowledgeable of Material Safety Data Sheets (MSDS) for all applicable chemicals.
- Working knowledge of safe work practices & OSH regulations.
- Flexibility with working hours.
- Working rights within Australia
- National Police Clearance less than 6 months old

You'll also be enthusiastic about developing yourself and adapting your approach to deliver the best outcomes for our residents.

Please note that as this is a general expression of interest, there may not be any vacancies for this role. However, when a suitable opportunity does arise, we regularly get in touch with people who have expressed interest in working for us.

1. Please apply by answering all of the questions
2. Upload your Resume, Police Clearance, Certificates and any other relevant documents
3. Submit your application

Please note that pre-employment checks may include but may not be limited to: reference checks, criminal record check (police clearance), medical assessment at your own cost, evidence of your right to work within Australia, evidence of qualifications and literacy assessment.

Once the decision has been made, the successful applicant will be offered the position by a member of the People and Culture team.

All applicants will be notified of the outcome of their application via email.