

Cook/Chef

Umberto Espresso Bar - Umberto Group • Thornbury VIC 3071



Not provided



Work type
Full Time



Contract type
Not provided

Job details



Date posted
23 Apr 2021



Expired On
23 May 2021



Category
Hospo, Tourism & Food Services



Occupation
Chef



Base pay
Not provided



Work type
Full Time



Job mode
Permanent

Full job description

Umberto Espresso Bar is seeking ambitious, professional and fully qualified chefs for our new and busy venue at [917 High Street, Thornbury](#). Full time position. Immediate start.

We are a dynamic and a growing restaurant group. We are offering a great opportunity to extend your professional development with good working conditions and great salary of \$55,000 – 65,000 PA plus Superannuation.

Skills and Experience

>>You must have at least 3 years' experience and knowledge in Italian cuisine and culture.

>>Experienced in pasta making.

>>Plan and cost basic menus.

>>Manage food allergens.

>>Excellent communication and time management skills

>>Roster management

>>Suppliers relationship

>>Strong understanding of HACCP food safety standards

>>Ability to work autonomously as well as within a team

>>Constant training to other team members

>>Ability to take initiative and be creative.

>>Need to be dedicated, clean and well presented

>>Able to work flexible hours including weekends

Please send your resume to shery@umberto.com.au. Please do not call the

venue to discuss. Applications will only be assessed via email.