

Chef

Box Hill VIC 3128



Base pay

\$55,000 - \$60,000



Work type

Full Time



Contract type

Permanent

Licenses & certifications

CERTIFICATE III IN COMMERCIAL COOKERY

CERTIFICATE IV IN COMMERCIAL COOKERY

Skills

TIME MANAGEMENT

STRONG WORK ETHIC

KITCHEN

Full job description

- An Exciting opportunity for experienced candidate working with a vibrant business
- Full time
- Melbourne-based
- Package from 55000

As a family-owned business, the Penny Drop was established in 2014 with team of enthusiastic members. We continually strive to be a great restaurant and commit to provide high quality food and service to our clients.

Today, The Penny Drop is a permanent 100-seated restaurant serving breakfast and lunch. During the COVID, we also add take-away service to our normal daily servings. As a busy and featured restaurant, we are recruiting experienced and enthusiastic chef to join our team.

Job details



Date posted

30 May 2021



Expired On

28 Jun 2021



Category

Hospo, Tourism & Food Services



Occupation

Chef



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\$55,000 - \$60,000



Contract type

Permanent



Work type

Full Time



Job mode

Standard/Business hours



Industry

FOOD & BEVERAGE



Sector

PRIVATE BUSINESS



Desired education level

VOCATIONAL OR CERTIFICATES



Work Authorisation

WORK / HOLIDAY VISA

AUSTRALIAN CITIZEN / PERMANENT RESIDENT



Company size

1 to 10

The Role

The duties of the Chef include but not limited to:

- Must possess high level skills, knowledge and experience in commercial cooking
- Prepare ingredients for dishes upon the instructions of senior chefs
- operating commercial cooking equipment such as stoves, cookers, ovens and fryers
- Ensure that food items are properly rotated in refrigerators and any near expiry ones are dealt with according to the restaurant's policies
- Help senior chefs in cooking activities
- Set up food stations
- Make sure that recipes are followed properly during food preparation and cooking time
- Arrange food items aesthetically on serving plates
- Make sure that the kitchen is clean and organized at all times
- Assist senior chefs in developing menus and provide suggestions for alternates such as sauces and levels of spice for each entrée
- Assist in checking food deliveries for both quantity and quality standards
- Maintain a "clean as you go" work ethic
- A comprehensive understanding of East Asian cuisine food knowledge.
- Ability to work in fast paced environment independently.

Successful applicant will need:

- At least 2 years of extensive and solid working experience in closely related industry
- As The Penny Drop provides the dishes combining the Australian and Asian features, the understanding of palates with an Asian-inspired twist is preferable
- related education qualification preferred.
- Able to work on fast pace and under pressure and limited supervision.
- Efficient communication skills that can coordinate between team members.
- Excellent time management skills.
- Able to follow the confidential code of the business

If you believe you have met the requirements list above click on the "Apply" button and attach your full Resume with Cover Letter.

Only short-listed candidates will be contacted.