



Commis Chef

Part-Time Permanent Position

North Richmond Panthers has an exciting opportunity for a qualified and dedicated Commis Chef to join our busy kitchen team.

We are seeking an experienced and passionate Commis Chef to join our busy kitchen team. You will enjoy working in an energetic kitchen team that prides itself on presenting quality food to our customers. Reporting to the Head Chef, you will flourish in a fast paced kitchen environment and have the ability to work efficiently and pro-actively.

Your Main Duties and Responsibilities will include, however are not limited to:

- Cooking a variety of a la carte dishes;
- Food preparation, presentation and service;
- Cooking using grills and fryers;
- Cleaning the kitchen area and ensuring that the kitchen is well presented;
- Stock checking, accepting food deliveries and ensuring the safe storage of products and;
- Completing daily cleaning checklists to ensure a safe and hygienic workplace.

Key Selection Criteria:

- At least 2 years' experience working as a Commis Chef in a busy kitchen environment;
- Chef Trade Qualifications;
- Fantastic written and verbal communication skills;
- Strong attention to detail;
- Ability to work under pressure and problem solve;
- Ability to work well unsupervised and;
- Previous grill experience will be highly regarded.

You will need to be available 7 days a week to work as required including nights, weekends and public holidays. To be successful for this position you must have a love for hospitality and delivering a positive dining experience to your customers. You will display a strong commitment to customer service and have a positive attitude that is suitable to working in a small team.

If this sounds like the job for you then please apply today!

The Panthers Group is an Equal Opportunity Employer and encourages indigenous Australians to apply.

Want to Apply?

Please send your Cover Letter and updated resume to:

employment@panthers.com.au