



## **Sous Chef – Asian Cuisine Full-Time Permanent Position**

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*Penrith Panthers has an exciting and unique opportunity for a qualified and experienced Sous Chef with a passion and flare of Asian Cuisine to join our busy kitchen team, within our Asian Restaurant.*

You will enjoy working in an energetic kitchen team that prides itself on presenting high quality Asian cuisine to our members and guests. You will thrive in a fast paced kitchen environment and have the ability to work efficiently and pro-actively. You will have the managerial expertise to step-up during the absence of the Head Chef to effectively lead the team and produce delicious and flavoursome Asian dishes.

**Key Duties and Responsibilities include, however are not limited to:**

- Effective day-to-day operations of the kitchen;
- Managing a small team;
- Encompassing a friendly and supportive team environment;
- Food preparation, presentation and service;
- Ability to cook a variety of meals on grills, fryers and all required apparatus;
- Stock management duties including stock takes and recording wastage;
- Menu planning and ordering stock;
- Managing food health and safety, cleanliness within the kitchen and demonstrating an outstanding level of hygiene standards;
- Overseeing food produced and presented within the kitchen and;
- Implementing and enforcing food health and safety legislation.

**To be successful in this role, you will have:**

- At least 2-3 years' experience as a Chef De Partie to in a busy kitchen;
- Demonstrated Asian Cuisine experience;
- Relevant trade qualifications including Certificate 3 in Commercial Cookery, First Aid Certificate and Food Safety Supervisor Certificate;
- High level customer service skills and have a strong commitment to your trade, customers and team;
- Exceptional attention to detail and the ability to work under pressure;
- Immaculate personal grooming and presentation;
- Fantastic communication skills;
- Intermediate computer skills including knowledge of Microsoft Suite and;
- Ability to cope with stressful situations and strong problem solving skills.

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. If this sounds like your ideal job, please apply today!

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

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**Want to Apply?**

Please send your Cover Letter and updated resume to:

[employment@panthers.com.au](mailto:employment@panthers.com.au)