



PANTHERS
BATHURST

Head Chef

Full-Time Permanent Position

Bathurst Panthers has some exciting news! We have an amazing opportunity for an experienced and dedicated Head Chef to join their busy team.

Bathurst Panthers are seeking an experienced and passionate Head Chef to lead and support our busy kitchen team in achieving high standards of products and service within our prestigious club. Reporting to the General Manager and working closely with our Group Executive Chef Tim Wesley and functions team, you will ensure the effective day-to-day operations of the food production team to ensure they always meet and exceed customer expectations. With the passion to inspire and motivate the people around you, you will be committed to customer satisfaction and the success of your team.

Your Main Duties and Responsibilities will include:

- Overall management of kitchen production to achieve consistency and deliver exceptional products and service;
- Prepare, cook and present meals in accordance with venue standards for the restaurant and functions;
- Maintain quality control, including tasting and examining food for outgoing meals and incoming produce according to food specification;
- Performance management, training and mentoring the kitchen team;
- Team rostering and task allocation;
- Menu planning and stock ordering;
- Maintaining cost effectiveness in wastage and production control;
- Manage the allocation of available resources to ensure cost control measures are in place and budget targets are achieved;
- Enforcing food health and safety legislation and relevant policies and procedures;
- Ensuring correct food handling and storage and;
- Abide by and ensure all WHS standards are met at all times.

To be successful in this role, you will possess the following:

- At least 5 years' experience working as a chef in a fast paced kitchen;
- Minimum 2-3 years' experience in a Senior Sous or Head Chef role;
- Exceptional attention to detail, organisational and time management skills;
- Fantastic verbal and written communication skills;
- Strong passion for food and the hospitality industry;
- Demonstrated ability to lead, drive and maintain an efficient and highly productive team;
- Exceptional shift management capabilities;
- High standard of personal grooming and presentation;
- Sound knowledge of kitchen management including menu planning and costing;
- Intermediate computer skills with a sound understanding of MS Excel and Word and;
- Trade Certificate, First Aid Certificate and Food Safety Certificate;

If this sounds like the position for you and you are up to the challenge, 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 Resume to:
employment@panthers.com.au