



PANTHERS
NORTH RICHMOND

Cook/Commis Chef

Part-Time Permanent Position

North Richmond Panthers has an exciting opportunity for a dedicated Cook/ Chef to join their busy kitchen team.

We are seeking an experienced and passionate Cook/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.

Key Duties and Responsibilities

- Food preparation, presentation and service;
- Cooking using grills and fryers;
- Stock management
- Maintaining a clean and tidy
- 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 Cook/Chef in a busy kitchen environment;
- Chef Trade Qualifications would be advantageous;
- 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 have a strong work ethic, be hard working and have the ability to work in a fast paced environment. You will display a strong commitment to customer service and have a positive attitude that is suitable to working in a small team.

You will be required to be available to work split shifts, 7 days a week between the hours of 10am to 9pm for lunch and dinner service as required. If this is the role for you, please apply now!

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