

Sous Chef Full-Time Permanent Position

We are seeking an experienced and passionate Sous Chef to join our North Richmond team and provide our members and guests with an amazing dining experience!

North Richmond Panthers have an exciting opportunity for an experienced Sous Chef to join their kitchen team. You will enjoy working in an energetic kitchen team that prides itself on presenting quality food to our customers. 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 and develop the team.

Key Duties and Responsibilities will include:

- Effective day-to-day operations of the kitchen and Front of House catering;
- Encompassing a friendly and supportive team environment;
- Catering & planning for functions;
- Mentoring and providing training and guidance to chefs, apprentices and cooks;
- Food preparation, presentation and service;
- Ability to cook on grill & fryers;
- Stock management duties including stock takes and recording wastage;
- Menu planning and ordering stock;
- Managing food health and safety:
- Overseeing food production and presentation within the kitchen and;
- Implementing and enforcing food health and safety legislation.

To be successful in this role, you will have:

- At least 5 years' experience in a busy kitchen;
- Relevant trade qualifications including Certificate 3 in Commercial Cookery, First Aid and Food Safety Supervisor Certificate;
- High customer service skills and a strong commitment to your trade, customers and team;
- High attention to detail and have the ability to work under pressure;
- 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 on a rotating roster.

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