

Cook / Chef

Part-Time Permanent Position

Penrith Panthers are seeking a dedicated and hardworking Chef / Cook to join their busy and passionate kitchen team.

We are looking for an experienced, vibrant and enthusiastic Cook / Chef to join our fast paced kitchen team. Working in a fast paced environment, you will assist the Sous Chef and Chef De Parties and be involved in all aspects of cooking in both the functions and restaurant kitchen. With a passion for food, you will provide exceptional, fast consistent service and presentation of dishes to our members and guests.

Enjoying various tasks, your main duties will include, however are not limited to:

- Cooking a variety of all a carte dishes and working in various sections including fryers, larder, pan and grill;
- Food preparation, presentation and service;
- Assist in the catering for functions and various events;
- Completing daily cleaning checklists to ensure a safe and hygienic workplace and;
- Abiding by relevant food health and safety legislations.

The successful candidate for this role will possess the following:

- At least 3 years' experience in a cook or chef role in a busy kitchen;
- Positive attitude and ability to thrive under pressure;
- Fantastic verbal and written communication skills;
- Strong passion and enthusiasm to constantly provide high standards of food service;
- High attention to detail;
- Ability to follow instructions in a prompt and efficient manner and;
- Commercial Cookery Trade qualifications will be an advantage.

You will demonstrate a strong work ethic, a commitment to customer service and the ability to work in a team as well as autonomously. You are required to be flexible and reliable as you will need to be available to work as required <u>including nights</u>, weekends and <u>public holidays</u>.

If this sounds like the position for you, then please apply now!

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