



## Cook / Commis Chef Part-Time Permanent Position

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*Penrith Panthers are seeking a dedicated and hardworking Chef/Cook to work with their busy kitchens.*

Penrith Panthers are looking for an experienced, vibrant and passionate Cook/Chef to join their dedicated kitchen team. Working in a team environment, you will support the Head Chef and Sous Chefs and be involved in all aspects of cooking in both the functions and restaurant kitchen.

As a valuable member of our kitchen team, your main duties and responsibilities will include:

- Cooking a variety of a la 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.

To be successful in this role you will possess:

- At least 3 years' experience in a cooking role within a fast paced restaurant;
- Previous experience in multi-tasking within a busy kitchen environment;
- Fantastic verbal and written communication skills;
- Strong passion and enthusiasm to constantly provide high standards of food service;
- Strong 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 unsupervised. You will need to be available 7 days a week to work as rostered. It is envisioned that the successful applicant will work approximately 15-37 hours per week.

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

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### Want to Apply?

Please send your Cover Letter and Resume to -  
Sarah Morris – Human Resources  
Panthers Group, Locked Bag 8322, Penrith, NSW, 2751  
Or via email: [employment@panthers.com.au](mailto:employment@panthers.com.au)