



Sous Chef - The Ming **Full-Time Permanent Position**

Penrith Panthers are seeking a dedicated and experienced Sous Chef to join their dynamic and busy kitchen team within our Ming Restaurant.

We have a rare opportunity available for a passionate and motivated Sous Chef to lead and support our team in our fast paced Asian restaurant 'The Ming'. Reporting to the Group Executive Chef and working closely with the Restaurant Manager, you will ensure the efficient and smooth running of the day-to-day Kitchen operations to ensure customer expectations are being met and exceeded. 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;
- Maintain quality control, including tasting and examining food for outgoing meals and incoming produce according to specification;
- Performance management, training and mentoring the kitchen team;
- Team rostering and task allocation;
- Menu planning, costing 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 have:

- Minimum of 5 years' experience in a senior chef role;
- Exceptional 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.

You are required to be flexible and reliable, as you will need to be available to work as required including nights, weekends and public holidays.

If this is the role for you and you are up to this exciting 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 & resume to:
employment@panthers.com.au