

Chefs Part-Time Permanent Positions

Port Macquarie Panthers have an exciting opportunity for passionate and experienced chefs to join our friendly and dedicated kitchen team.

We are looking for enthusiastic, vibrant and hardworking chefs to join our busy kitchen team. Working in a fast paced team environment, you will support our Senior Chefs and be involved in all aspects of cooking in both the The Tapp, functions and restaurant kitchen. Playing a vital role in the kitchen you will ensure that we meet our customer's expectations in producing high quality cuisine.

Your main duties and responsibilities will include, however are not limited to:

- Cooking a variety of all a carte and Tapas style dishes;
- Food preparation, presentation and service;
- Assist in the preparation and cooking for functions and various events:
- Complete daily cleaning checklists to ensure a safe and hygienic workplace;
- Accepting food deliveries, checking stock and ensure the safe storage of products and;
- Abiding by relevant food health and safety legislation.

To be successful in this role you will possess:

- At least 2 years' experience in a fast-paced cooking role within the hospitality industry
- Previous function catering experience;
- Strong passion and enthusiasm for delivering the best food service for our customers;
- Commercial Cookery Trade Qualifications.
- Positive attitude and ability to thrive under pressure
- Fantastic verbal and written communication skills;
- Strong attention to detail and;
- Ability to follow instructions in a prompt and efficient manner.

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 including nights, weekends and public holidays.

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

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