



Chef Casual Position Wallacia Panthers

Wallacia Panthers is seeking a dedicated and enthusiastic Chef / Cook to work with our dedicated and enthusiastic kitchen team.

Wallacia Panthers offers members and guests a beautiful golf course and a small friendly club where they can enjoy a quiet drink and a great bite to eat. We are looking for an energetic Chef / Cook to thrive in a fast paced kitchen environment and take pride in consistently presenting high quality food.

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

- Cooking a variety of a la carte dishes;
- Food preparation, presentation and service;
- Providing excellent customer service to our members and guests;
- Assist in the catering 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 cooking role within the hospitality industry;
- Relevant commercial cookery trade qualifications;
- Fantastic communication skills;
- Strong attention to detail;
- Ability to follow instructions in a prompt and efficient manner and;
- Ability to multi-task and work together in a team environment.

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/week between the hours of 10:00am and 9:00pm to work on a rotating roster and may be required to work split shifts.

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