



Head Chef Full-Time Permanent Position

Wallacia Panthers is seeking a dedicated and enthusiastic Head Chef to work within our customer service focussed club.

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 Head Chef to maintain and improve the current standards of our bistro and grow our catering business.

Reporting to the General Manager, you will demonstrate strong initiative and the ability to manage a small kitchen operation. In this hands-on role, you will be responsible for all facets of the kitchen operation for day-to-day members and for booked functions and events.

Your main duties and responsibilities will include:

- Providing members and guests with an efficient, responsible and friendly service;
- Food preparation, cooking and service;
- Menu planning and developing recipe cards;
- Managing budgets and food costs;
- Stock ordering and ensuring correct storage of items;
- Staff management, training and development and;
- Ensuring a safe and clean working environment by maintaining kitchen cleanliness and functionality.

To be successful in this role you will have:

- Minimum 3-5 years' experience in a Head Chef or Sous Chef position;
- 3-5 years' experience in the supervision and management of a small to medium kitchen;
- Strong customer service and communications skills;
- Strong organisational skills and the ability to work under pressure;
- Intermediate to advanced computer skills and;
- Relevant Commercial Cookery Trade Qualifications;

You will be required to be available to work split shifts, 7 days a week between the hours of 10am to 9pm for lunch and dinner service as required. If this is the role for you, please apply now!

Want to Apply?

Please send your cover letter & resume to: -

Sarah Morris – Human Resources

Panthers Group, Locked Bag 8322, Penrith, NSW, 2751

Or via email: employment@panthers.com.au