

Onslow

BEACH RESORT

SOUS CHEF

Located in a remote coastal destination in Australia's North West region offers an exciting Sous Chef position for a friendly, vibrant and energetic individual looking for a sea change willing to engage with the local community.

The Sous Chef duties include assisting in the running of various sections of the kitchen including grill, pass, pizza and catering.

The ideal candidate will be trade qualified with a passion for using fresh Western Australian meats and seafood in a tropical beach front location. Experience in a high volume, fast paced environment desirable.

Duties Include

- Prepare food, ensuring the quality and presentation of food is according to resort standard.
- Maintain resort standards for sanitation and hygiene
- Comply with quality assurance expectations and standards
- Minimise spoilage and waste by utilising food surpluses and portion control.
- Ability to work unsupervised or as an integral team member
- Partner with and assist others to promote an environment of teamwork and achieve common goals.
- Assist other employees to ensure proper coverage and prompt guest service.
- Assist in menu compilation and development

We request that applications are made in the form of cover letter along with an up to date CV including 2 recent professional references.

Current police clearance and pre-employment medical including drug and alcohol may be required.

Couples are encouraged to apply, other resort/ hospitality positions may be available to suited applicants.

Immediate start

Please note that this is not a FIFO position.