

Job Title: Chef

Reports To: Executive Chef & General Manager

Job Purpose:

We are seeking qualified and apprentice chefs to join our team. Learn modern and innovative techniques under the guide of some of Wagga's best chefs. The Charles Dining Room prides itself on providing a positive and nurturing culture to help guide chefs both personally and professionally, while having a solid platform to provide training in how restaurants are run. You will learn all aspects of the kitchen while assisting in all duties.

Duties & Responsibilities:

Duties & Responsibilities Include:

- Creating preparation lists and completing your food preparation.
- Cooking during service periods.
- Cleaning the kitchen and dishes at the end of service.
- Must be able to work well autonomously and in a team.
- Learn about food ordering, menu designing and food costing.
- Maintain a high standard of presentation and customer service.
- Work well under pressure and in a fast paced environment.
- Have a strong positive attitude and pay attention to detail.
- Be reliable and punctual.

Qualifications:

We offer full time apprenticeships to provide you with valuable employment skills, hands-on industry experience and a nationally recognized qualification. Previous hospitality work experience is preferred but not required as training will be provided.

If you are not applying as an apprentice, you must have completed either a Certificate III in Commercial Cookery or the Certificate IV in Commercial Cookery. Prior work experience in commercial kitchens is a requirement.

Regardless of how you are applying, you must have a passion for producing high quality food.

Working Conditions:

You will be required to work regular evening shifts from Tuesday – Saturday and occasionally on Mondays.

Apply: Send an email to hello@the-charles.com addressed to Jamie Pascoe, with your expression of interest in the position and a copy of your resume attached.