

## **Job Advertisement**

### **Role**

Sous Chef

### **Position**

Full time

### **Tasks & responsibilities**

- Contribute to enjoyable, delicious and fun dining experiences
- Prepare for service with precision and attention to detail in a clean and organised manner
- Uphold the highest hygiene standards
- Complete all tasks in a safe manner
- Comprehensively manage all guest dietary requirements
- Guide and support other team members especially apprentice chefs
- Help us produce a quality seasonal menu by sharing your inspiring food ideas and demonstrating to us some amazing and unique dishes
- Receive goods and monitor stock levels
- Help the head chef with menu design, creating and implementing kitchen processes and systems
- Work in a calm, composed and organised manner including during high pressure situations
- Achieve the deadlines and expectations of the head chef
- Work as part of a team and help achieve the mission and goals of Lou's Place which revolves around quality food, fun and family

### **Experience and required qualifications**

- Relevant vocational qualification in commercial cookery
- Valid driver's license
- Minimum three years working in a commercial kitchen
- Experience maintaining stock levels
- Experience using, implementing and managing important compliance systems such as food hygiene management systems
- Experience rostering staff

### **Benefits**

- Join a fun and supportive team
- Opportunities for professional development
- Flexible working conditions available
- Family friendly organisation
- Work only one night a week!

### **Work hours**

- Four days and one evening per week

**If you answer yes to the following questions, then we want you!**

- Are you customer focused and always looking to exceed guest expectations?
- Do you have clear communication skills?
- Are you a reliable team player who can take feedback positively and is always looking to improve?
- Do you have a solution-oriented mindset?
- Do you love food and the way it makes us feel, connects us socially and nourishes our mind and body?
- Can you easily adapt to different roles and working environments?
- Do show initiative to maintain high standards and solve problems quickly?
- Do you have exceptional attention to detail?

**How to apply?**

- Email your application to [career@sproutfoodgroup.com.au](mailto:career@sproutfoodgroup.com.au)
- Clearly state your name and the role you are applying for in the subject line of your email application
- Applications must include a cover letter (maximum one page), which outlines your suitability for the role having reference to the skills and attributes above
- Include a current, tailored resume (maximum two pages) including the name and contact details of your last two places of employment
- Applicants must be available for immediate start and must be eligible to work in Australia.
- Applications close **31st October 2021**, however interviews will commence immediately and positions may be filled before the application closing date.