**Experienced Chef NEEDED**

\_\_\_\_\_\_\_\_\_ is a new and growing Thai restaurant serving authentic food and beverage in Thai cuisine. We are looking for an experienced Chef to work in our new and vibrant workplace. This is a full-time opportunity for an enthusiastic, hardworking and reliable person.

Location: \_\_\_\_\_\_\_\_\_\_\_

**Duties and Key Responsibilities:**

1. Organise and plan the preparation and cooking of food;
2. Ordering food supplies, plan menus, estimate labour and food costs;
3. Preparation and presentation control at all stages and monitoring the quality of food;
4. Preparation and cooking of food;
5. Be involved with the selection and training of staff;
6. Partaking in discussions of food preparation issues with Management, Dietician and other staff;
7. Enforcing and explain hygiene regulations;
8. Advising on cooking procedures and demonstrating techniques; and
9. Preservation and freezing of foods.

**Experience**

* At least 2 years of relevant work experience preferred
* Holds at least AQF Associate Degree, Advanced Diploma or Diploma

**Skills required:**

* Attention to detail;
* Ability to work under pressure;
* Reliable and motivated;
* Good team player;
* Must possess excellent communication, management and leadership skills, and interpersonal skills.

Annual salary package: $XXXXX per annum plus superannuation

You must be an **Australian citizen** or **permanent resident** to apply.