

Chef



The Western Bulldogs are seeking a dynamic, pro-active and experienced Chef, to take our food services to the next level.

In line with the clubs ongoing commitment to deliver high quality hospitality services to both the Western Bulldogs Football Club and the local community, we are looking for the right person with personality, dedication and experience to lead the team forward.

You will require:

- A passion for food
- An ability to train and develop staff
- The ability to work in a high pressure environment

Responsibilities will include:

- supervision of kitchen staff with respect to:
 - food handling standards
 - customer service
 - personal and venue hygiene
 - OH&S
- provide input into menu compilation
- stock ordering and control
- staff rostering
- monitoring operating standards of equipment.

You must have a minimum of 3 years' experience in running a kitchen with references to back up your experience. You are comfortable in a fast paced environment which requires completion of a variety of tasks simultaneously.

Your ability to control food and labour costs is mandatory and must be able to be demonstrated. Menu design, customer interfacing and the ability to view this role strategically are required characteristics.

If you are interested in working in a challenging yet extremely satisfying position please [click on this link](#). Applications close at 5pm Friday 14th July 2017.

A six (6) month probationary period applies to this position.

Please note that due to the high level of interest only those applicants short listed will be contacted.