

Head Chef Position Description June 2022

The Marina Hotel and Apartments offers a modern Australian cuisine incorporating local seafood, with a waterfront dining experience unlike any other in Port Lincoln, South Australia. Port Lincoln offers a relaxed lifestyle, the perfect sea change for an individual or family looking for that ideal seaside town and restaurant to call home.

We are seeking a professional, goal oriented Head Chef to take on the responsibility of the kitchen. We are looking to engage an individual with a positive and proactive attitude who wants to achieve success whilst investing in a positive workplace culture within the kitchen and hotel.

Role:

- Responsible for providing quality meals to all dining areas of the Hotel. The Head Chef is ultimately responsible for the standard of all food leaving the kitchen
- Menu planning which includes determining the appropriate menu based on seasonality, costing each meal and ensuring that meals meet the profitability ratio required by the Hotel
- Cost effective roster management
- Ordering, stock control and cost management
- Ensure that excellent standards of cleaning and hygiene are maintained by all staff in the kitchen in accordance with current Australian standards and comply with the Food Act 2001 and the Australia New Zealand Food Standards Code: Under Standard 3.2.2 Food Safety Practices and General Requirements and Standard 3.2.3 Food and Equipment
- Monitor and manage the performance of staff
- Supervise, co-ordinate and train all kitchen staff
- Invest and support kitchen apprentices in their education and on the job training
- Lead by example, have a proactive attitude and foster a positive team orientated culture
- Actively enforce all Hotel policies, procedures and OH&S
- Ensure that the kitchen is properly maintained and report any repairs and suggested changes to the hotel manager
- Perform any other duties as reasonably required by management

Skills:

- It is essential that you have at minimum a certificate III in commercial cookery
- Minimum high school completion of Year 10 or above
- A high standard of written and verbal communication skills
- Ability to work effectively under pressure and with minimum supervision
- Ability to motivate, train and counsel staff in relation to performance issues
- A broad knowledge of contemporary food cuisines in line with the hotel's clientele

Purpose: Contribute to overall profitability and success of the hotel through the management of the hotel food operations. This includes driving food turnover, maintaining appropriate stock controls, monitoring of food standards and presentation whilst providing leadership, supervision and support to the kitchen team and hotel.