

POSITION DESCRIPTION



POSITION DESCRIPTION – Cooking Apprentice

Reports To:	Chef / Kitchen Manager
Key Liaisons:	Other Kitchen Staff
Location:	Triabunna, Tasmania

Role Purpose

Preparation and presentation of food for event catering at Spring Bay Mill's state-of-the art functions venue, consistent with food safety standards at Spring Bay Mill. Taking advantage of the abundant onsite vegetable gardens and learning from experienced chefs.

Duties

- Prepare and present food, under the direction of the head Chef.
- Follow Spring Bay Mill's food service guidelines.
- Competently organize food preparation as instructed.
- Assist with cleaning procedures and stock rotation.
- Communicate with Chefs regarding stock and ordering when needed.
- Provide regular input on menu development.
- Be able to take direction when required from other Managers / Supervisors / Chefs.
- Ensure good communications amongst kitchen team with respect.
- Demonstrate a creative flair with food and interest for future career development.
- General
 - Ability to follow instructions competently.
 - Attention to detail.
 - Ability to produce good quality food. Good oral communication
 - Other reasonable duties as required to support catering activities at the site.
 - Being an active team member and sharing ideas and creative solutions.

Qualifications

Required: Full Drivers License

Desirable: Cooking / Catering experience

Employee Commitment

Employee Signature:

Date: