

CHEF/ CHEF DE PARTIE/ EXPERIENCED COOK

The Brewers Table is a family owned and operated cafe, restaurant & bar, providing craft beers, ciders and locally produced wines in the town of Seymour, Victoria. We're a vibrant and growing business that values the enjoyment of our local community & environment that surrounds us, and the authenticity of our products and services that we provide.

The Brewers Table serves great value meals for Breakfast, Lunch (7 days a week) a, which help showcase our local produce, wines, ciders and beers, when dining in. Along with our dine in service we also offer a takeaway menu along with corporate catering also.

Passionate about food and hospitality?

To help us with our increasing volumes, we are seeking a qualified and experienced Chef to join the kitchen team at our Cafe/Restaurant situated in the iconic Chittick Bros Federal Store building in Station Street, Seymour.

The Role:

We require a team player who loves working with the freshest local produce and who can bring a real creative flair to our cuisine. We're looking for a leader to help us create delicious food and showcase some of our wonderful produce available locally. You will have experience in a fast paced cook to order kitchen, be able to keep cool under pressure and prioritise orders and requests.

You will help lead and drive the Kitchen Team and will be accountable for delivering great food for The Brewers Table's customers.

This includes continually improving menu quality, food sourcing, storage, preparation, cooking and waste processing. This will be achieved by the continual training of staff, continuously improving our physical and intangible service offerings, compliance with agreed process and maintaining high levels of motivation across the team.

You will lead by example and will be competent in all areas of cooking and cleaning, maintaining high levels of Food Hygiene Standards and HACCP controls.

This **position is full time**, primarily covering our breakfast & lunch service with our all day menu. Salary is negotiable for the right applicant as can be discussed on application.

Reporting directly to the hands on Business Owner, some of the **Key Responsibilities** will include: (but is not limited to):

- Qualified Chef
- Must have prior experience in a high-volume hospitality environments
- Experience in menu planning, costing and demonstrated skills in high standards of menu prep and delivery
- Passion and imagination for food
- Interest in local produce along with beer & wine matching
- Food Safety Supervisor Certificate
- Demonstrate excellent communication skills
- Ability to work well within a team
- Ability to manage Food Service costs
- Ability to identify and resolve problems efficiently
- Knowledge of relevant laws and regulations relating to the hospitality industry
- Proven leadership skills and lead by example
- Mature attitude, honesty, loyalty and exceptional work ethic
- Proven ability to supervise and lead staff with respect and fairness

- Ability to develop and document operating systems and procedures
- Comply with all company policies and procedures.
- Computer savvy with POS systems, E-mail, MS Word, MS Excel.
- The position will involve some weekend hours, NO public holidays.

Aligning to The Brewers Table values, our chefs and kitchen team are expected to work on average 38 hours per week between the hours of 6am - 4pm.

In return we can offer you:

The successful applicant will be offered **full time** wages based on experience with the potential for increased bonuses.

- You will have the opportunity to drive a successful business forward and work with a team of dedicated staff to provide the ideal customer experience.
- Monthly roster to match your lifestyle (day time shifts only, with the exception of private functions)
- **NO** split shifts
- 4 x weeks minimum annual leave (20 days)
(2 week shutdown at Christmas & 4 day shutdown Easter)
- 10 x days paid sick/carers leave + Superannuation per year
- 13 x paid Public Holidays off per year (if falling on normal working days)
- A delicious staff meal per shift, coffee and drink.
- Staff venue discounts
- Support of Management including admin & HR
- Professional Development
- Company Uniform
- Subsidised gym membership (if required)

The successful applicant will be driven to build The Brewers Table successes and high standards.

TO APPLY:

Applications can be made confidentially by emailing covering letter and resume to
If you think you are perfect for this role then please apply including a resume and cover letter to
thebrewerstableseymour@gmail.com.

Carmen Fifield
Owner - The Brewers Table
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0439 776 888
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***Applications will be dealt with confidentially and respectfully.