



POSITION VACANT:

Chef/Cook – Botanic Restaurant
Opportunities for career progression

Botanic Restaurant at Bribie RSL is a vibrant dining destination known for delivering quality food and exceptional service to our community. We are seeking a passionate Chef/Cook to join our team and help us continue to create exceptional dining experiences for our valued guests.

Some of the skills you will bring:

- Trade qualification or proven experience in a chef or cook role.
- A strong understanding of short order and A la carte cooking.
- Ability to work in a fast-paced, high-volume kitchen environment while maintaining attention to detail.
- Commitment to quality and consistency in food preparation and presentation.
- A positive attitude and a team-oriented approach to working with kitchen staff and front-of-house teams.
- Flexibility to work varied hours, including weekends, nights, public holidays and Sunday breakfast.

What We Offer:

- A friendly and supportive work environment.
- Competitive hourly rate.
- Opportunities for growth and development within Bribie RSL.
- Staff discounts and other benefits.
- Be part of a friendly and supportive team in a well-regarded community-focused Club.
- Opportunity for growth and development within the Club.

Some of the activities you will be performing:

- Prepare and cook a variety of dishes, including A la carte and short order meals.
- Ensure the kitchen is maintained in a clean, organised, and efficient manner.
- Consistently deliver high standards in food preparation, cooking, and presentation.
- Assist with stock control, ordering, and managing kitchen supplies as required.
- Follow all food safety, hygiene, and health regulations to ensure a safe kitchen environment.

The successful applicant will be enthusiastic, strive for excellence and seek further career progression.

To apply, go to www.bribiersl.com.au 'Join Our Crew' and submit your application and a current resume.