



POSITION VACANT:

Wood-Fired Pizza Chef + Full-time position

Exciting new pizza venue coming to Bribie Island RSL Club

Bribie Island RSL Club is looking for an experienced Pizza Chef to join our team and play a key role in the launch of an exciting new pizza venue at the Club. We're looking for someone who knows their way around a wood-fired pizza oven and takes pride in producing exceptional pizzas with great flavour, consistency and presentation. This is a hands-on role suited to an experienced chef who enjoys working in a fast-paced kitchen and wants to be part of building something new from the ground up.

Some of the skills you will bring:

- Prepare and cook high-quality pizzas using a wood-fired pizza oven.
- Confidently manage oven temperature, fire and cooking times during busy service periods.
- Assist with menu development and new pizza ideas.
- Follow all food safety, hygiene and workplace health and safety requirements.
- Assist with stock control, ordering and minimising food wastage.

To succeed in this role, you will require:

- Previous experience working with a wood-fired pizza oven is essential.
- Previous experience as a Pizza Chef, Chef or in a similar commercial kitchen role.
- Ability to work efficiently under pressure during busy service periods.
- Strong communication and teamwork skills.
- Availability to work across a hospitality roster including evenings, weekends and public holidays.

What We Offer:

- Competitive salary based on experience.
- Opportunity to lead the maintenance operations of one of Queensland's premier community clubs.
- Friendly, supportive and collaborative workplace.
- Ongoing professional development and career progression opportunities.

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