

CABANA *bar*

CHEFS: CASUAL (30+ HOURS AVAILABLE)

Cabana Bar has become THE place to dine whether it's a long lunch or a quick bite to eat before the theatre! We are looking for Kitchen Hands and Chef de Parties to assist in this booming kitchen. Day and evening shifts available.

In this role you will be working under our experienced Head Chef who prides himself on training and development. Our Head Chef has worked with our company and specific members of his team for over 3 years and believes teamwork and communication is invaluable in a kitchen and that it underpins success. Be prepared to become a versatile chef as you will be involved in both high-volume lunches, large scale functions and external catering.

Key Responsibilities (may vary by position):

- Service preparation: garnishes, ingredients, sauces, sides etc
- Receiving, recording and accounting for supplies and deliveries
- Following kitchen's regular cleaning practices
- WHS – adhering to and implement sanitation and safety regulations
- Using safe work practices and supporting others to use them
- Monitor and maintain kitchen equipment
- Monitoring portion and waste control
- Maintain a positive and professional approach to co-workers and customers
- Opening and closing kitchen

Work Perks:

- Sponsorship available
- Kitchen closes at 9pm
- 50% off all Tilley and Wills venues

Applicant Requirements:

- Food Safety Certificate
- Willingness to learn
- Strong communication skills

Email your application to: maddy@tilleyandwills.com