



PORT LINCOLN HOTEL

Apprentice Chef – Full Time Commercial Cookery Apprenticeship

The award winning Port Lincoln Hotel provides exceptional facilities catering for local events as well as business and leisure travellers from all around the world. We pride ourselves on delivering exceptional service and facilities to our guests by providing the warm genuine country hospitality we are known for.

We are offering a fantastic opportunity for a motivated individual to join our culinary team as an Apprentice Chef. Whether you're starting your culinary journey or already have experience as an apprentice, we welcome your passion and commitment to the Chef trade.

You will be responsible for:

- Assist in preparation high quality food in a fast paced environment
- Assist in providing service of meals for our 111 hotel accommodation rooms, offering breakfast, lunch and dinner seven days a week
- Demonstrate a strong work ethic and genuine passion for the hospitality industry
- Adhering to timelines, working efficiently to achieve tasks and service standards
- Working cohesively in a diverse team environment
- Ensuring compliance with occupational health and safety regulations

What you will receive:

- Receive full training from a team of experienced chefs
- Gain hands on experience in various aspects of the food industry
- Learn about modern Australian cuisine, emerging trends, a la carte service, food preparation, functions, weddings, and wine degustation dinners
- The opportunity to work in a diverse and rewarding culinary environment
- Career progression opportunities within hotel and greater Hurley Hotel Group

The successful applicant will have:

- Previous experience in an a la carte restaurant environment (desirable)
- Prior certificate-level commercial cookery training (desirable)
- Strong commitment to food quality and presentation
- Exceptional hygiene and cleaning practices
- Knowledge of relevant food safety requirements (preferred)
- Organised and efficient approach to allocated tasks
- Enthusiastic and proactive "can do" attitude
- Strong team ethic and keen attention to detail
- Be reliable and punctual with aspirations for a rewarding career in the hospitality industry
- A willingness to work a flexible schedule, including weekdays, weekends, and public holidays

If you have a genuine passion for cooking and are eager to embark on or further develop your culinary career, we encourage you to apply now. This apprenticeship is provided through Career Employment Group (CEG), with placement at the prestigious Port Lincoln Hotel, renowned for its culinary excellence. To apply please submit your cover letter and resume to:

Brooke Collier – General Manager
brooke@portlincolnhotel.com.au