



PORT LINCOLN HOTEL

Qualified Chef – Full Time

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. This is a fantastic opportunity for a qualified chef to join our culinary team and assist with the day to day operations of our busy kitchen. We are seeking someone with a proven track record in a similar environment with the passion, ability and commitment to lead and inspire a diverse team.

This is an excellent opportunity to join a progressive family owned and operated company with a variety of venues across South Australia. The hotel features three separate dining spaces on the ground floor each with a different style including Sarins Restaurant showcasing the region's best produce. A dedicated function floor caters for events of all sizes from small business meetings, weddings, shows through to large conferences. Dining also extends to our accommodation rooms with all day in room dining offered to our 111 rooms and suites.

You will be responsible for:

- Assist in providing service of meals including for our accommodation rooms, offering breakfast, lunch and dinner seven days a week
- Adhering to timelines, working efficiently to achieve tasks and service standards
- Working cohesively in a diverse fast paced team environment
- Ensuring compliance with occupational health and safety regulations

What you will receive:

- Receive ongoing training with a team of experienced chefs
- The ability to contribute ideas towards menus, catering and training
- An environment where you can apply and share your knowledge of 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 using fresh local produce including a selection of the regions famous seafood
- Career progression opportunities within hotel and greater Hurley Hotel Group

The successful applicant will have:

- Minimum 2 years experience as a qualified chef (apprenticeship completed with certificates)
- Strong work ethic with a passion to motivate, develop and mentor the team
- Extensive knowledge of relevant food safety requirements
- Previous experience in an a la carte restaurant environment (desirable)
- Strong commitment to food quality and presentation
- Exceptional hygiene and cleaning practices
- Organised and efficient approach to allocated tasks with keen attention to detail
- Enthusiastic and proactive "can do" attitude
- Be reliable and punctual with aspirations for a rewarding career in the hospitality industry

If you have a creative flair and a sense of adventure and are looking for an opportunity showcase your talent we encourage you to apply now. This is a full time salaried role working 5 days per week over a 7 day roster including weekends and public holidays. Remuneration is negotiable for the right candidate. To apply please submit your cover letter and resume to:

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