



APPRENTICE CHEF

Location: Port Lincoln Hotel, Hurley Hotel Group

Job Type: Full-time, Commercial Cookery Apprenticeship

About the Role: 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.

Key Responsibilities

Receive full training from a team of experienced chefs.

Work in a dynamic food production environment and gain exposure to 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.

Assist in providing meals service for our 111 hotel accommodation rooms, offering breakfast, lunch, and dinner seven days a week.

Requirements

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 previous employment.

Enthusiastic and proactive "can do" attitude.

Benefits

Career progression opportunities within the greater Hurley Hotel Group.

Competitive award rates apply.

Opportunity to work in a diverse and rewarding culinary environment.

To Apply

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.

Email your cover letter and resume to the Hotel Manager, manager@portlincolnhotel.com.au