

CASTLE HUME – RESTAURANT COOK

We are seeking to recruit a Cook for our Castle Hume Club House.
The ideal candidate for this position will have previous experience preparing and cooking food, in a busy restaurant environment and will be capable of taking direction have the ability to multi-tasking.

MAIN RESPONSIBILITIES:

- Prepare and cook items of food to order
- Maintain accurate food inventories
- Ensure HACCAP records are kept
- Properly store food items at appropriate temperatures
- Rotate stock items as per established procedures
- Ensure that the food prep area and kitchen are cleaned and sanitised at the end of your shift

THE PERSON:

- Can do attitude
- Good understanding of both written and spoken English
- Previous experience would be advantageous
- An ability to use your initiative
- Ability to work under pressure

ESSENTIAL:

Applicants must have previous experience of working in a restaurant environment and hold a recognised cooking qualification

Applicants must be able to work a range of early and late shifts over the 7 day week

INTERESTED IN APPLYING?

Please email your contact details and CV to: hr@loughernereresort.com