

## **POSITION DESCRIPTION – Apprentice Chef**

This is a hands-on position, learning to be competent in all areas of cooking and cleaning, maintaining a high level of Food Hygiene Standards & HACCP controls.

### **Summary of Responsibilities**

Take direct responsibility for the preparation and presentation of food, consistent with food safety standards and Bright Brewery guidelines.

### **Reports**

This role reports to the Head Chef.

### **Duties include:**

#### **Develop and bring to life Bright Brewery's food service**

- Implement Bright Brewery's food service guidelines
- Liaise with the Food and Beverage Manager on all matters relating to the business
- Competently run the pizza section
- Competently organize food preparation as instructed
- Maintain fridges – keep clean, organized and products dated
- Maintain dry store area – keep clean, organized and clearly labeled
- Communicate with Chefs regarding stock
- Complete Apprentice Chef Course work as required
- Provide regular input on menu items, specials
- Be able to take direction when required from other Managers / Supervisors / Chefs
- Ensure all communications between bar and kitchen run smoothly and with respect
- Demonstrate a creative flair with food

#### **Develop and implement Bright Brewery's food safety program**

- Preparation and service of food to Food Hygiene Standards
- Ensure proper stock rotation in all food storage areas
- Maintain all work areas in accordance with Food Hygiene Standards
- Maintain a regular cleaning schedule for kitchens and storage areas
- Manage delivery and storage of goods (heavy lifting involved)

#### **Manage food service costs**

- Ensure that all dishes are prepared to the correct recipe and quantity
- Record all wastage and breakages

#### **Culture**

- All staff are responsible for fostering positive culture towards workplace, business and fellow employees.

**Ensure the Bright Brewery values are in action.**

<b>AUTHENTIC</b>	<b>SUSTAINABLE</b>	<b>ACTIVE</b>
<ul style="list-style-type: none"> <li>• Honest and Trustworthy</li> <li>• Genuine and Friendly</li> <li>• Professional and Proud</li> <li>• Ingredients and Quality</li> </ul>	<ul style="list-style-type: none"> <li>• Environment</li> <li>• Business</li> <li>• Community</li> <li>• Staff</li> <li>• Customers</li> </ul>	<ul style="list-style-type: none"> <li>• Lifestyles</li> <li>• In the community</li> <li>• Business growth</li> <li>• Development of our products and services</li> </ul>
<p>We desire to be <b>AUTHENTIC</b> and genuine in all that we do.</p>	<p>Our business is <b>SUSTAINABLE.</b></p>	<p>We are <b>ACTIVE!</b></p>
<p>You can rely on us!</p>	<p>We're passionate about the alpine environment that surrounds us and seek to minimise our impact on it.</p> <p>We're managing our business for the long-term, providing a viable future for our community, staff and customers.</p>	<p>We embrace the outdoors and encourage active lives.</p> <p>We are active in the community.</p> <p>We continue to review and develop our products and services so they evolve and grow with the market.</p>

**This position involves:**

- Flexibility with your position (i.e. help in other departments when required)
- Flexibility with your roster
- Providing a high level of customer service
- Punctuality with a well groomed appearance at all times
- Dealing with customer questions and complaints where appropriate and in line with company policy
- Becoming familiar with Bright Brewery, its services & events and being able to advise guests accordingly
- Reporting all accidents and hazards in your work area and complete all paperwork as required

**Other duties as directed**

**SKILLS REQUIRED** (includes but is not limited to)

- Demonstrate passion and imagination for food.
- Interest in local produce and beer matching.
- Demonstrate communication skills
- Ability to work well within a team
- Be able to take direction with speed and efficiency.
- Great attitude, honesty, loyalty and exceptional work ethic
- Proven ability to work alongside staff with respect and fairness.
- Comply with all company policies and procedures



## **GENERAL DETAILS**

**Hours:** The Apprentice Chef will be expected to work weekends and public holidays (as per conditions set out in individual contract), and evenings as required.

**Uniform:** You will be required to maintain a clean, neat & professional appearance at all times. It is your responsibility to supply your own uniform and knives.