

SPROUT JOB OPPORTUNITIES

SOUS CHEF

We pride ourselves on producing fresh, seasonal and high-quality food and creating memorable food experiences. We just love food, delicious food, and the way it makes us feel! We love sharing food with others and making them happy.

We are looking for TWO Sous chefs to join our team, one will be located at Sprout in Adelaide and will assist the head chef with our growing catering operation and the other will be in the Barossa Valley as part of a new and exciting opportunity!

If you want to join an awesome, fun and expanding team, if you're looking for new challenges and opportunities and career progression and you enjoy working in a fast-paced dynamic working environment, then you NEED to apply for these positions!

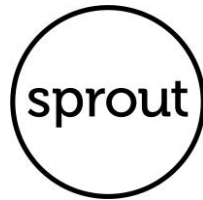
Position title:	Sous chef
Reports to:	Head chef
Location:	Two locations – each with a fulltime position available 1) Sprout, 89 Sir Donald Bradman Drive Hilton, SA 5033 2) Rowlands Flat, Barossa Valley

The role

- Assist our kitchen teams to produce the BEST, most enjoyable, delicious and memorable food in South Australia
- Help prepare for lunch and dinner service or pack for offsite events and ensure we are 200% ready to deal with whatever curveballs a busy service or offsite event can throw at us!
- Help us produce a quality seasonal menu by sharing your inspiring food ideas and demonstrating to us some amazing and unique dishes
- Prepare for service or functions with precision and unwavering attention to detail and in a clean and organised manner
- Help the head chef respectfully and comprehensively manage all dietary requirement
- Guide, lead and provide a positive mentor for other less experienced team members
- Receive goods and monitor stock levels
- Uphold the highest hygiene standards and safe work practises and ensure everyone in the team does the same

Required qualifications

- Relevant vocational qualification in commercial cookery



Essential skills, experience and knowledge

- Minimum four years experience working in a commercial kitchen
- Experience working in high-end restaurants
- Experience maintaining stock levels
- Experience designing menus and testing and writing recipes
- Strong attention to detail
- Work in a clean, methodical and organised manner
- Ability to think outside of the square and problem solve
- Ability to multitask and think quickly on your feet and respond professionally in high pressure situations
- Maintain the highest high standards even when under pressure
- Have the ability and willingness to maintain our high standards of dietary requirement awareness
- Immaculate hygiene and food safety standards

Desirables:

- Certificate III in Commercial Cookery
- First Aid Certificate
- Responsible Service of Alcohol
- Child-related Employment Screening DCSI
- Valid Driver's License

How to apply?

- Applicant must be available full time and work a variety of shifts including nights, weekends, weekdays and early mornings if required
- Email your application to sprout@sprout.edu.au
- Address your application to Themis Chryssidis
- Application must include a cover letter, maximum one page, which outlines your suitability for the role having reference to the skills and attributes above.
- Include within the cover letter state which location you are applying for
- Provide a current, tailored resume, maximum two pages, including the name and contact details of your last two places of employment (we will not contact them without your prior consent)
- Applicants must be available for immediate start.
- You must be eligible to work in Australia.

Applications close 5pm Friday 4 September 2020, however interviews will commence immediately and positions may be filled before the application closing date.