



Position: Apprentice Chef

Location: Sebastopol Vic (Ballarat)

Company: Sebastopol Bowling Club

Job Description: We are seeking a passionate and dedicated individual to join our kitchen team as an Apprentice Chef. This is an exciting opportunity for someone looking to kickstart their culinary career and gain hands-on experience in a dynamic kitchen environment.

Key Responsibilities:

- Assist in the preparation and cooking of high-quality dishes under the supervision of our experienced chefs.
- Learn and execute various cooking techniques and recipes.
- Maintain cleanliness and organization in the kitchen area.
- Always adhere to food safety and hygiene standards.
- Assist with inventory management and stock control.
- Embrace learning opportunities and actively seek to develop culinary skills.

Requirements:

- Enthusiasm for food and cooking.
- Willingness to learn and take direction.
- Strong work ethic and reliability.
- Ability to work well in a team environment.
- Excellent time management skills.
- Basic understanding of kitchen equipment and food safety practices (preferred but not required).

Benefits:

- Hands-on training and mentorship from experienced chefs.
- Opportunities for career advancement within our club.
- Award compensation package.

How to Apply: If you are passionate about food and eager to start your journey in the culinary world, we want to hear from you! Please submit your resume and a brief cover letter outlining your interest in the position to reception@sebasbowlingclub.com.au

Join our team and embark on an exciting culinary adventure with us!