



## Full Time Qualified Chef or Cook

The Coro Club is seeking to fill the position of a Full Time **Qualified Chef or Cook** to join our dynamic team. If you have a passion for hospitality and are skilled in cooking in a commercial kitchen, we would love to hear from you!

### About the Role

The successful candidate will play a key role in the preparation and delivery of bistro meals to our members and guests. You will assist in various aspects of food preparation, plating, and service while ensuring the highest standards of quality and hygiene. Working closely with the Head Chef and senior staff, you will contribute to maintaining a smooth and efficient kitchen operation.

### Key Responsibilities:

- Assist in the preparation, plating, and delivery of bistro meals, ensuring quality and hygiene standards are met.
- Serve food products efficiently while maintaining the bistro's high standards.
- Help maintain the cleanliness and organisation of the kitchen and front-of-house areas.
- Work closely with the Head Chef and senior staff to ensure smooth kitchen operations.
- Be able to work some weekends and night shifts

### About You:

- Minimum 2 years of experience working in a commercial kitchen.
- Excellent attention to detail and ability to work unsupervised.
- Strong communication skills, both spoken and written.
- Able to follow direction from the Head Chef and senior staff.
- Comfortable working nights, weekends, and some day shifts.
- Hold a valid driver's license and Food Handling Certificate.
- Cert 3 in Commercial Cookery and Food Safety Supervisor Certificate are advantageous but not essential.
- Knowledge of pizza making and experience using commercial kitchen equipment is preferred.
- Familiar with stock rotation and ordering systems.
- Must be physically fit and able to perform a 4-5 hour shift on your feet.
- Honest, reliable, and responsible.
- A team player with the ability to work with limited supervision.
- Strong attention to detail with high presentation standards.
- Enjoys working in a fast-paced hospitality environment.

If you are keen to learn and contribute to the success of The Coro Club, please send your resume and covering letter to [bistro@coroclub.com.au](mailto:bistro@coroclub.com.au).