

PART TIME SHORT ORDER COOK POSITION

JOB TITLE: Short Order Cook
REPORTING TO: General Manager
LOCATION: Baker Street Sports Bar at The Strand Hotel
12 The Terrace North Ipswich QLD 4305

ABOUT US:

Baker Street Sports Bar is a new, modern bar/venue welcoming sport lovers to enjoy a variety of craft beer (as well as all the local favourites) and a carefully crafted menu of all the best that bar food has to offer.

Opening soon in the historic Strand Hotel, Baker Street Sports Bar is conveniently located across the road from Riverlink, Ipswich's main shopping centre and will be the main place to come and watch all your favourite Boxing, UFC and Main Events plus all main Australian and American sports.

PURPOSE OF THE POSITION:

Let talk FOOD! Everyone has to eat, and people want to eat good food, this is where you come in.

The Baker Street team has a part time opportunity available for an enthusiastic short order cook, who has a passion for quality food and customer satisfaction. This is a perfect opportunity for someone who wants to showcase their craft and creativity.

You will be responsible for preparing meals for both the Sports Bar and organised events in a timely manner whilst running day to day kitchen operations.

A friendly and supportive team culture is at the forefront of our business model, so to thrive with us you'll need to be a multi-tasking team player with a positive attitude, with a passion for providing exceptional customer service.

This is a hands-on role, requiring attention to detail and a positive work attitude.

Our ideal candidate would possess the following attributes:

- 2 years experience in similar role desirable
- Current safe food handling and Covid safety training / certification
- A strong passion for quality food
- Excels under pressure
- Dedication to provide strong customer service
- Ability to process customer orders efficiently and in a timely manner.
- Up-to-date knowledge of cooking techniques and recipes
- Extensive knowledge of all aspects of the operations of a kitchen including food hygiene
- Flexibility around working across all shifts including nights, weekends, and public holidays
- Thrives in a team environment and encourages positive team culture
- Strong work ethic with desire to learn and upskill
- Positive and approachable manner
- Strong attention to detail
- Self-motivated and ability to work unsupervised
- Ability to take direction when required
- Honest and hard working

Duties will include but are not limited to:

- Ensuring food quality and taste is of the highest standard
- Preparation and cooking of menu items
- Examining food to ensure quality
- Develop and plan menu items and specials
- Stock control, maintain inventory records and reordering supplies when required.
- Maintaining health and hygiene in the kitchen
- Maintain strong customer and supplier relationships
- Working with Events Coordinator on menu items and service
- Day to day running of kitchen duties

Available for immediate start.

If you feel you meet the above criteria and want to be part of a team with an exciting and welcoming culture, please forward your resume with cover letter to **contact@thestrandhotel.com.au**.