

## **Executive Chef/ Kitchen Manager**

Everglades Country Club

Central Coast NSW

Salary negotiable

Everglades Country Club is a well-established hospitality business undergoing significant change to its structure and strategic mind-set. The Club has experienced strong growth and is preparing for further expansion. Our food business, which includes Nine Restaurant and Bar, Vibes Alfresco, Everglades Events and the Halfway House, is important to our ongoing success.

The opportunity we offer does not come along very often and therefore we need an exceptional person to take charge of our kitchen and food production management. This role will require an individual with effective people management skills (kitchen brigade of 8), able to achieve KPIs, strong food and labour cost control experience and up to date knowledge of current food trends. You will be given the autonomy to further enhance the Club's reputation and create a venue of choice for dining on the Central Coast.

The ideal person will have worked in, and managed, busy kitchens, so needs to be well organised and able to take control of the daily operations. You must pride yourself in delivering consistent, high-quality food. You will be well supported by a talented kitchen team who take pride in the food they produce.

### **Tasks and Responsibilities**

- Oversee all aspects of kitchen operations, including food preparation, cooking, and plating to ensure high-quality menu offerings.
- Responsible for food purchasing, identify optimal stock levels to ensure effective stock turnover to minimise holding costs and maintain optimal food quality.
- Manage labour forecasting and rostering to ensure productivity standards are achieved.
- Develop menus, recipes, and specials, taking into account, customer demand, ingredient management and cost-effectiveness.
- Manage kitchen budgets, standard recipes and standard costings and ensure efficient use of ingredients and resources.
- Maintain food quality, flavours and visual appeal across all menu items in all food outlets.
- Compliance with workplace health and safety regulations, maintain cleanliness and food hygiene standards.
- In-depth knowledge of all the sections in a kitchen to efficiently manage operations.
- Manage and develop our kitchen team through a positive work environment and a culture of teamwork and professionalism.
- Work with management to further develop food concepts and enhance the reputation of the business and expand our food offering.

### **Qualifications, skills and experience**

- Proven record of success as a Executive Chef/Kitchen Manager in a high-volume, quality multi food outlet venue.
- Relevant trade qualifications or equivalent certification.
- Exceptional leadership and team management skills.
- Creativity and passion for food.
- Strong understanding of food safety and sanitation guidelines.
- Excellent communication and problem-solving skills.
- Ability to thrive in a fast-paced environment.
- Excellent multi tasker.
- Labour forecasting and rostering experience.
- Strong with all aspects of kitchen operations and good knowledge of reporting and working to budgets.
- Must be available across a full 7 day roster including nights, weekends and public holidays
- Computer literate (MS Office, kitchen management software, POS).

### **What we offer?**

- Salary negotiable, commensurate with experience.
- Daily meal allowance.
- Phone allowance.
- Venue discounts to share with family and friends.
- Discounted gym membership

Submit your resume to [careers@evergladescc.com.au](mailto:careers@evergladescc.com.au)