

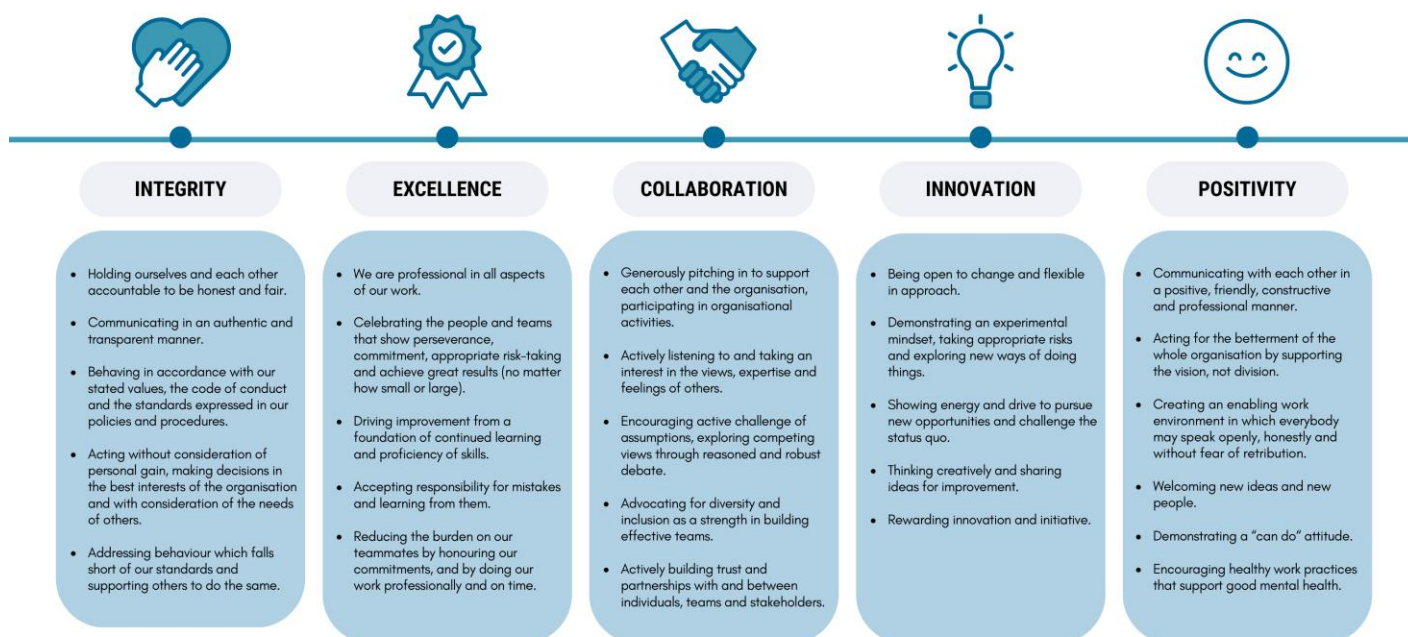
Position Title	Kitchen Hand/Cook
Status	Casual
Employment Agreement	SCEC Pty Ltd Certified Agreement 2022
Classification Level	2
Department	Event Operations
Version	V2
Effective Date	August 2024

THE EVENTS CENTRE

Operated by the Sunshine Coast Events Centre Pty Ltd, The Events Centre is the leading performing arts centre on the Sunshine Coast and hosts a range of entertainment and cultural events, meetings and conferences, delivering great experiences for the local community and visitors.

VALUES AND BEHAVIOURS

The Events Centre aspires to be a values-driven organisation. In a values-driven culture, we find alignment between personal values and the organisation's values, creating a unified and motivated team. Our values represent what we, as a collective, care about. Using them to guide our behaviours is critical to ensuring that we are working together and aligned to our purpose.



ABOUT THE ROLE

The Event Operations Department is The Events Centre's front line for customer service and service delivery to the events held at the centre. The role of the Kitchen Hand/Cook is to work under supervision within all areas the kitchen operations in The Events Centre delivering excellent presentation and a high level of service to our patrons and clients.

KEY RESPONSIBILITIES

- Assist in the preparation, cooking, and presentation of dishes according to standards and recipes.
- Maintain cleanliness and organisation of work areas, including proper storage of ingredients and equipment.
- Operate a commercial dishwasher to the required standard.
- Follow food safety and hygiene regulations to ensure a safe kitchen environment.
- Learn and apply various cooking techniques and methods under the guidance of senior chefs.
- Support kitchen operations, including mise en place, plating, and cleaning duties.
- Participate in end of month inventory management.

REPORTING

Department Manager: Event Operations Manager
Direct report: Head Chef
Supervision: N/A

SELECTION CRITERIA

- Queensland Certificate of Education or state equivalent; formal culinary education or training is a plus.
- Basic understanding of cooking techniques and food safety.
- Strong interest in a culinary career and willingness to learn.
- Ability to work efficiently in a fast-paced environment.
- Good communication skills and the ability to follow instructions.
- Flexibility to work evenings, weekends, and holidays.

ACKNOWLEDGEMENT

Position: Kitchen Hand/Cook

I,, accept the position description as outlined above. I have been given an opportunity to ask questions about the contents and I understand the terms and conditions outlined in this document.

..... Date:/...../.....

Signature of Employee