

Position Description

Job Title: Cook

Department: Food & Beverage

Section: Roundhouse

Directly Reports to: Kitchen Manager

Date Revised: January 2020

PRIMARY OBJECTIVE

Roundhouse is run by Arc @ UNSW. Located on the University of New South Wales campus, Arc is one of Australia's biggest & best student organisations and is made up of a dynamic and energetic group of people focused on providing students and clients with the best experience possible. We work hard. We expect results (but we have fun doing it).

KEY RELATIONSHIPS

Internal

- Kitchen Manager
- Arc Staff & Volunteers

External

UNSW Student/Staff

KEY TASKS & ACCOUNTABILITIES

The main duties of this position include;

- Cooking consistently and enthusiastically to a set standard
- Maintaining a clean and safe work environment
- Participating in planning menus and developing recipes
- Assisting in ordering and stock control.

QUALIFICATIONS. KNOWLEDGE AND EXPERIENCE

- 1. Strong "can-do" attitude, co-operative and strong work ethics.
- 2. Knowledge of WHS and Safe Food Handling practices, as well as a willingness to complete WHS training and other training as required.
- 3. Ability to follow direction and instruction accurately and efficiently and to work unsupervised.
- 4. Accountable and takes ownership.
- 5. Experience in a similar position with a high -volume pub or bistro.
- 6. Passion for food and exceeding customer expectations.