

The Fugitive Ferret
bar & bistro



Position Description

Chef

At The Fugitive Ferret we are passionate about our food, beverages, and guest experience.

We seek to employ exceptional individuals who share our Vision and whose personalities reflect our Values.

OUR VISION

To create a venue that differentiates itself from others through constant reinvention of its beverage and food experience.

WE PROVIDE

- Differentiated and evolving beverage and food taste experiences.
- Excellence in customer service.
- A relaxed and welcoming dining environment.
- Information to help patrons better understand their flavour preferences.

WE VALUE

- Excellence in everything we do.
- Openness to new ideas and experimentation within boundaries.
- Diversity of thought and collaborative problem resolution.
- Respectful communication with constructive disagreement.
- An informal but professional work environment.

SCOPE AND GENERAL PURPOSE

The Chef will control kitchen operations and is primarily responsible for food preparation, food safety, and coordination of the work of other kitchen staff. As part of the Venue Management team, additional duties will include menu development, ingredient sourcing/ordering, stock management and staff rostering.

The Chef will have comprehensive food preparation skills and expertise; possess knowledge of a broad range of cuisines and techniques; and demonstrate a commitment to the highest standards of food quality, food safety, and workplace safety.

MAIN DUTIES AND RESPONSIBILITIES

Independently

- Ensure workplace safety, food safety, and sanitation procedures and standards are always maintained.
- Plan and execute all food preparation, food service and kitchen cleaning activities.
- Coordinate kitchen staff and delegate tasks related to kitchen operations.
- Ensure that all kitchen equipment and tools are appropriately used and maintained in good working order.
- Train, mentor, and coach kitchen staff.
- Work in a safe and efficient manner
- Attend all staff meetings

In collaboration with Venue Management

- Contribute to budgeting and financial management through cost estimation, price setting, and food/labour cost monitoring.
- Engage in continual menu development to adapt to seasons, ingredient availability, special events, and beverage matching.
- Determine required kitchen staffing levels and prepare weekly rosters.
- Identify, select, and manage ingredient vendors to jointly achieve cost and quality objectives.
- Manage ordering of raw materials, managing food stocks, and identification of waste reduction opportunities.
- Identify, specify, and procure additional tools and equipment necessary for kitchen operations.

It is important that the candidate can work as part of a team and is a good cultural fit for The Fugitive Ferret.

A valid work visa is essential if you are not an Australian citizen or permanent resident.

HIGHLY DESIRED ATTRIBUTES AND QUALIFICATIONS

- Diploma in Culinary Arts (Required)
- 3+ years' experience as a chef in a bistro/restaurant environment
- Experience in a supervisory role
- First Aid certificate
- Excellent communication and organisation skills
- Ability to work in a fast-paced environment
- Strong knowledge of safe food handling and sanitation standards
- Understanding of, and willingness to experiment with, different flavour profiles and culinary techniques
- Physically capable of performing all tasks common to a commercial kitchen
- Capability to work safely, efficiently, and neatly
- Willingness to work nights and weekends
- Non-smoker preferred