THE FULLERTON

HOTELS AND RESORTS

Chefs - Chef De Partie, Demi, Pastry Sous Chef, Pizza Chef & Breakfast Chef

The Fullerton Hotel Sydney - Australia

JOB RESPONSIBILITIES

- Prepare outstanding meals for guests using exceptional culinary knowledge and skills.
- Clean and maintain station, demonstrating good safety, sanitation and organisational skills.
- Properly use and maintain all equipment in kitchen.
- Prepare a variety of meals as directed across the menus set by the Hotel.
- Restock all items as and when needed throughout a shift.

JOB REQUIREMENTS

- Current qualifications.
- A sound knowledge of a variety of different cooking techniques.
- An understanding of HACCP and the ability to ensure standards are maintained.
- A true passion for food and customer service and the ability to work in a team.
- Willingness to comply with all CovidSafe workplace requirements.

To apply for the above position, please send your full resume to fsy.talent@fullertonhotels.com