

# THE FULLERTON

HOTELS AND RESORTS

## Junior Sous Chef | The Place Kitchen

The Fullerton Hotel Sydney - Australia

### JOB RESPONSIBILITIES

- Prepare, cook and present food to the highest quality as set by the Executive Chef and the Hotel
- Delegate duties as and when required to ensure the efficiency of the department and maintain effective follow-up on those duties
- Assist the Sous Chef in menu planning and execution
- Be creative in the design and implementation of ongoing food concepts
- Maintain strict hygiene and food safety procedures
- Ensure consistent and smooth running of food production
- Assist with the training of new employees and re-training of existing employees in cooking procedures
- Work towards exceeding customers' expectations by encouraging and promoting high level of service

### JOB REQUIREMENTS

- Strong leadership and communication skills
- A passion for producing excellent quality food and providing exceptional guest experiences
- Train, lead and inspire your team to ensure a highly skilled, well-organised and motivated team
- Be energetic and enjoy fast-paced environments
- Have a desire to advance your career
- A creative, positive, can-do attitude
- Be reliable, punctual and display multi-tasking abilities
- Willingness to comply with all CovidSafe workplace requirements

To apply for the above position, please send your full resume to [fsy.talent@fullertonhotels.com](mailto:fsy.talent@fullertonhotels.com).