

# We're Hiring! Chef/ Short Order Cook

We're hiring a Chef / Short-Order Cook who can nail a busy pass and help drive our catering and seasonal menu . If you love pace, clean prep, and creating dishes people come back for, let's talk.

## What you'll do

Cook & plate to spec on grill/fryer/assembly during service (consistent, fast, clean).

Catering support (in-house): batch prep, portioning, packing & labelling for venue functions and pre-orders.

Develop seasonal menus & specials: brainstorm, test, and refine new items; write specs, set pars, help train the team.

Costing & quality: work with the manager to cost new dishes, manage yield, minimize waste, and maintain margins.

Standards: FIFO, temps, allergen separation, HACCP basics; open/close to checklist; stock rotation and delivery checks.

Team play: communicate on tickets, keep the pass smooth, and jump in where needed.

## What you'll bring

1-2+ years in fast-casual/pub/café kitchens

Proven pace and consistency on a line; solid knife skills and station organisation.

Curiosity for R&D/menu development with a practical approach to costing.

Food Safety awareness (Supervisor cert a bonus); clean habits and reliable follow-through.

Availability across nights/weekends and occasional early starts for catering prep.

## Nice to have

Experience with catering prep & packaging, basic ordering/inventory.

## Perks

Generous discounts, rotating weekends

Real input on seasonal menus and function catering (credit where it's due).

Supportive leads, clean systems, and room to grow (section lead/supervisor).