

# Job Description

Job title:	Head Chef
Location:	Lochiel House, 1259 Bells Line of Rd, Kurrajong Heights NSW 2758
Contract:	Full-time
Requirements:	Must be able to work weekends

## ABOUT US

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We are a well-established fine dining restaurant in Kurrajong Heights serving heritage-style Australian cuisine with a South African flair. We are open Thursdays to Sundays and offer breakfast, lunch and dinner services with specially curated menus. At Lochiel we pride ourselves on our ability to provide fresh, local produce where possible, and a unique atmosphere that seamlessly blends the cultural heritage of the area with the ambiance of a high-end restaurant.

## ABOUT THE ROLE

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Lochiel House restaurant is looking for an experienced and passionate chef to join our team. We want someone who is enthusiastic about furthering their career, who wants to make a name for themselves, and someone who embraces the opportunity to improve their skills and knowledge.

Here at Lochiel House we celebrate food innovation and experimentation. We are always looking to create new and exciting flavours, so if this excites you then a place amongst our team might just be for you!

## DUTIES & RESPONSIBILITIES

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### 1. Supervise the preparation of food

- Ensure all food is prepared as per food preparation requirements
- Ensure meals are produced on time
- Maintain stock levels of all kitchen supplies
- Be available for functions as they arise to ensure that the food is prepared and served as required

### 2. Planning

- Create and develop menu concepts
- Meet agreed food cost targets

### 3. Oversee and supervise kitchen staff

- Ensure all staff are aware of their duties and what is expected of them
- Teach new staff skills they require to perform their roles to the required standard
- Delegate duties to kitchen staff as per the menu requirements
- Oversee and monitor the work of kitchen staff to ensure all tasks are done as required

#### **4. Manage kitchen stocks**

- Ensure wastage is minimised by careful supervision of food preparation methods
- Ensure proper hygiene storage methods are utilised to prevent food loss
- Oversee ordering and control of stock levels

### **QUALIFICATIONS AND REQUIREMENTS**

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- Minimum 3 years' experience as a sous chef
- Punctual, organised and trustworthy
- Ability to manage other people
- Ability to motivate staff
- Excellent communication skills
- Attention to detail
- Ability to delegate tasks effectively
- Willingness to take initiative
- Ability to manage budgets effectively

### **HOW TO APPLY**

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If you are interested in joining us at Lochiel House as Head Chef, please contact Charlene Pretorius at [info@lochielhouse.com.au](mailto:info@lochielhouse.com.au). Please enclose an updated CV and cover letter.