

ILT

For Our Community

Restaurant/Room Service Lobby Bar Chef

WHY WE ARE HERE

We are a high-performing community owned organisation with a clear purpose – to create and contribute to a vibrant Invercargill. People are at the heart of everything we do. Our team act with integrity, strive to excel and approach every undertaking with enthusiasm, drive and energy.



7 days a week, rostered

WHY THIS ROLE EXISTS

Provide support to the Executive Chef to create and oversee the service of amazing innovative food which is current and relevant to each food outlet.

WHAT YOU WILL DO

Maintain and achieve a high standard of food quality, preparation, production under guidance from your Executive Chef. To bring a positive attitude to teamwork, contributing to the smooth running of the kitchen and interacting productively with other departments.

KEY OUTCOMES

- To ensure All kitchen outlets operate efficiently by providing consistently amazing food
- Ensuring the needs of all guests are the priority over all other activities resulting in the highest standards of customer service at all times.
- To maintain and achieve a high standard of food quality, preparation and production.
- To exceed guest expectations by serving food in a professional, knowledgeable and accommodating manner.
- To bring a positive attitude to teamwork, contributing to the smooth running of the kitchen and interacting productively with other departments.
- To maintain the standard and culture of the team by setting an example to new members of staff and assisting in their training.
- Champion, comply and promote health, safety and wellbeing within ILT

YOU BRING TO THE ROLE

- Team player with previous chef experience in A La Carte catering.
- Confident chef skill base with high expectations for consistency and quality of all food.
- A desire to provide input and ideas to ensure menu items are on trend and up to date.
- Fast, efficient, ambitious attitude.
- Clean, organised and well presented.
- Community focused with a passion for people and the community.
- Ability to exceed guest expectations by serving food in a professional, knowledgeable and accommodating manner.
- A professional appearance with a positive attitude adaptability and flexibility.