



Head Chef

Boneo Park

Full time – Boneo, Mornington Peninsula

About the Company

Boneo Park is one of Australia's leading equestrian event facilities, specialising in running equestrian events in the disciplines of dressage, showjumping and interschools. In 2018 Boneo Park will host the Australian Championships for both dressage and showjumping. Boneo Park is currently constructing a state of the art 150 seat restaurant which will be open to the public on a daily basis from late 2018.

We take great pride in having an International standard facility and consistently delivering professional events, which set a new standard within the industry, whilst maintaining a fun and vibrant work environment.

We are currently seeking a talented, passionate and motivated Head Chef to join this exciting new venture at our facility.

The Role

As Head Chef your responsibilities will include:

- Opportunity to be creative through the design of an attractive, delicious, well balanced menu that focuses on healthy produce
- Full responsibility for the kitchen operation, ensuring every dish is well executed, consistent and on time with high standards of food handling and hygiene standards in compliance with all regulations.
- Managing & maintaining OHS standards
- Working alongside the owners and Catering Manager to recruit, co-ordinate, train and manage kitchen staff.
- Maintain a profitable kitchen, with a keen eye on food costs, quality, supplier relationships and wastage.
- Maintaining best practice food handling and kitchen sanitation processes

Skills and Experience

The successful applicant will have the following skills:

- A passion and knowledge for creating healthy, innovative dishes made with fresh local produce
- A high level of motivation and ability to work unsupervised for extended periods of time.
- Good work ethic and experience in leading a happy and productive kitchen team by example
- High standards of presentation
- Excellent communication and interpersonal skills
- Excellent time management and organisational skills
- Current Food Safety qualifications
- Ability to work and lead constructively in a small kitchen team, to maintain profitable food & wage costs
- Ability to communicate clearly with our front of house team.
- Preferably at least 3 years experience in similar role
- References which demonstrate a proven track record

This is a great opportunity for the right person to make their mark in the Mornington Peninsula food industry in a brand new kitchen, whilst working in a passionate team environment!

Please forward resume and cover letter to catering@boneopark.com.au no later than September 30, 2018.