



ROYAL MAIL HOTEL

DUNKELD

Junior Sous Chef

About Us

The Royal Mail Hotel is an award winning Hotel featuring two newly opened restaurants, Parker Street Project and Wickens at the Royal Mail Hotel, located in the beautiful southern Grampians town of Dunkeld.

Love wine? Check. We have an award multi winning cellar with some 26,000 bottles.

Passionate about paddock to plate philosophy? Check. We have a 1.2 hectare organic kitchen garden delivering fresh produce daily to the kitchen and our own farms provide our meat.

Passionate about providing exceptional customer service? So are we and we have a team that offer professional and personable service to every guest.

About the Role

The purpose of the Junior Sous Chef is to:

- Assist the Sous Chef and Executive Chef in the overall planning, directing, controlling, and production of quality food for all food and beverage outlets
- Train staff consistently against standard operating procedures
- Ensure food safety and hygiene procedures are maintained at all times
- Ensure food cost is kept within budget
- Ensure food is produced to a consistently high standard

Duties and Responsibilities

- Assist the Sous Chef and Head Chef to coordinate, direct and control as well as produce quality food for all outlets to the required standards
- Ensure an adequate supply of food at all times; estimate food consumption
- Oversee the daily food preparation by the Kitchen team and co-ordinate their assignments ensuring standards are being maintained and food preparations are on a timely basis
- Deputise for the Sous Chef in their absence, maintaining standards and productivity, liaise with the floor supervisors to ensure smooth and prompt service
- Ensure consistency and highest quality in the taste, presentation, and appropriate food temperature for food served
- Coach and mentor staff

About You

- Commercial Cookery Certification or equivalent work experience (Cert III as a minimum or equivalent trade qualification)
- Driver's licence
- Demonstrated experience as a Chef de Partie (or similar) within a fine dining establishment
- Demonstrated leadership capabilities

What We Offer

- Full-time permanent position
- Values-driven culture & welcoming team
- Generous staff discounts across the property
- Exposure to using our kitchen garden and multi-award-winning cellar
- Ongoing career progression opportunities
- Based at the southern tip of the Grampians National Park

Remuneration

Salary package circa \$60,000-\$75,000 p.a. depending on skills and experience.

Apply Now

If you are interested in the role, we would love to hear from you. Phone 03 5577 2644 for a confidential chat or to apply, submit a cover letter and resume via email to hr@royalmail.com.au.