



YWCA
Australia

Women leading change

Sous chef (full-time permanent, rotating roster)

The Role

Song Kitchen is currently seeking a Sous Chef to join our friendly team right by Hyde Park, Sydney CBD. The successful candidate will provide support to the Head Chef and the Food & Beverage staff with the kitchen's activities, and help us deliver great food and great service to our guests.

<https://www.songkitchen.com.au/>

How to Apply

- Download the full Position Description from www.ywca.org.au/rewarding-careers
- Create an application addressing how you meet the Selection Criteria (Qualifications, Experience and Attitude) listed in the Position Description and email to careers@ywca.org.au
- Please note: only applicants addressing the selection criteria will be considered for the position

Applications close: 9am Monday 15 October 2018

Job Title	Reporting to	Department	Location
Sous chef	Head chef	Song Hotels	Song Kitchen

The role: The Sous Chef is responsible for the kitchen operations and ongoing success of the YWCA NSW food and catering businesses. The Sous Chef would be responsible for delivering the high quality menu that meets the market demand and costing that makes it profitable with highest food quality standards

YWCA Vision: all women, young women and girls are safe and respected, with equal access to power, opportunity and resources.

YWCA Purpose: to be a strong, unified, national feminist organisation of women, young women and girls, working to achieve gender equality.

It is a requirement that the job holder fully complies with, promotes and lives **YWCA's Core Values:**

Feminism	Inclusion	Excellence	Innovation	Integrity
----------	-----------	------------	------------	-----------

Key Responsibilities

- Assist Head Chef in management of the day to day operations of the Hotel kitchens and external catering businesses
- Ensure that hygiene and food and safety standards are met in all times
- Maintain cleanliness and condition of kitchen and all kitchen equipment
- Assist head chef in hiring, training and developing the skills of all staff
- Maintain stock levels, food cost and quality of product
- Display the ability to work calmly and patiently at all times
- Communicate clearly and concisely with all staff and customers in a professional manner
- Undertake other tasks as assigned by the manager

Qualifications, Experience and Attitude

1. At least 4 years' experience in reputable commercial kitchens
2. Ability to lead a team fairly and by example
3. Solid knowledge and understanding of food safety and W H & S practices
4. Proficiency Microsoft word, excel and outlook
5. Strong food design and plating skills
6. Strong supporter of Women's Rights and willing to push the boundaries.
7. Team player who is approachable with strong interpersonal and listening skills together with the ability to empower
8. Results focused, self-motivated and a self-starter who goes above and beyond.
9. Doesn't settle, strives for continues improvement and has a high level of integrity.

