

Casual Chef

POSITION	Casual Chef
REPORTS TO	Head Chef
ORGANISATION RELATIONSHIPS	Creative Director, Head Chef, Event Manager, Casual Event Coordinator, Hospitality Team and Clients
LOCATION	Out in the Paddock kitchen and off-site at venues across SA.
HOURS	Minimum 30 hours per week. Flexibility required so that coverage can be facilitated across catering and events between Monday- Sunday. This does necessitate evening & weekend work where relevant.

About Out in the Paddock

Out in the Paddock is a full-service event agency which takes care of curating, catering and managing private functions, corporate events and weddings in South Australia. We pride ourselves on providing bespoke events, catered and styled to our client's objectives.

We are passionate foodies that love to push the boundaries with every event we cater for. It's all in the presentation and we love to take food presentation to new heights with our love for food and styling. Our menus feature seasonal, South Australian produce, however we also source from the globe for the finest ingredients to match our style of catering.

Our catering menu is reinvented each season and we pride ourselves on adapting our offering to client's food memories, loves and tastes. We don't just cater and manage events, we create art, experiences and memories.

Position Summary

The casual chef will report to the Head Chef and work alongside a kitchen team to produce outstanding food in a fast paced, dynamic environment across various indoor and outdoor venues, and in fixed and temporary kitchen environments across South Australia.

The role provides a multi-skilled service which includes food preparation, production and implementation of menus. It may also be required to assist with the operations of Out in the Paddock's kitchen with food ordering, stock and inventory control, and menu planning for each event, as allocated by the Head Chef on a weekly basis.

The casual chef will be required to deliver safe food within budgeted guidelines, to the highest of food presentation standards, working with a seasonal menu at each client function that changes on a regular basis.

The role will also work in a variety of kitchen environments, both from our kitchen at Henley Beach and off-site in a temporary kitchen format. It requires strong organisational skills and the ability to work under pressure, whilst contributing to a positive, inclusive kitchen team environment.

It is highly creative and rewarding opportunity for a creative, ambitious chef to be part of a team which produces outstanding food for catered functions in South Australia.

Key Responsibilities:

- Work with the Head Chef and Out in the Paddock kitchen team to produce bespoke, seasonal and local menus of the highest standard to each client function we manage.
- Utilise your organisational and time management skills to help in the operation of the kitchen and food service on a day to day basis.
- Assist with food ordering, stock and inventory control and menu planning for each function as specified by the Head Chef.
- Ensure impeccable food presentation is maintained for each dish sent out to a client.
- Maintain a high standard of food hygiene, preparation and cooking technique across all sites (fixed and temporary kitchens) and areas of work.

Skills & Experience

Essential;

- Minimum 3 years experience as a Chef, preferably in functions and events.
- Ability to work within a team, and independently, to deliver a consistently outstanding product for our clients.
- Outstanding communication and organisational skills.
- An attention to detail and eye for beautiful food presentation.
- Ability to adapt to change and problem solve on the spot – whilst remaining calm under pressure.
- Flexibility to work out of hours and on weekends at events.

Desirable;

- Knowledge of food allergies and diverse menu requests
- Experience in food ordering, stock or inventory management is desirable

Qualifications / Licences

- Culinary qualifications – Certificate III or higher in Commercial Cookery is desirable.
- Full unrestricted Australian working rights.

Personal Attributes

- Enjoys and effectively works autonomously and within a team
- Creative with a passion for food design
- Excellent attention to detail
- Ability to interact, liaise, negotiate and communicate effectively with a broad range of people, both internal and external to the company in a professional manner
- Adaptable and able to cope with high pressure situations and competing deadlines
- Outstanding communication and organisational skills.