

Full-Time Head Chef

POSITION	Full time Head Chef
REPORTS TO	Creative Director
ORGANISATION RELATIONSHIPS	Creative Director, Event Manager, Casual Event Coordinator, Hospitality Team and Clients
LOCATION	Out in the Paddock kitchen and off-site at venues across SA.
TERM	12 month contract position
HOURS	Minimum 40 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 Head Chef is responsible for leading a team of talented chefs to create remarkable food for multiple events each week. The Head Chef will work alongside the Creative Director and Out in the Paddock clients (indirectly) to design bespoke, seasonal, South Australian menus for all of our events.

'Wearing multiple hats' in the kitchen, the Head Chef will menu plan, order stock, manage inventory, roster kitchen staff and cater for multiple events per week. It commands a focus on variable cost control of food and staff resources in the production of each event and will require the review and upgrade of existing kitchen operations to achieve this. 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.

The role will be responsible for driving the creation of authentic food from locally sourced produce and relies on the ability to establish and maintain strong relationships with South Australian producers and suppliers.

The Head Chef at Out in the Paddock is a true leadership role, requiring the maintenance of a positive, inclusive and welcoming culture for all colleagues and clients. The role will keep the kitchen staff engaged, focused, calm and working to their best capacity, especially when under pressure.

It is highly autonomous, dynamic, creative and rewarding opportunity for a non-traditional culinary expert to make their mark on producing outstanding food for catered functions in South Australia.

Key Responsibilities:

- Working with the Creative Director to design and deliver a Spring/Summer and Autumn/Winter menu each year that is able to be scaled and tailored for each client event.
- Develop relationships with local producers and suppliers to showcase the best that South Australia has to offer.
- Hire, train and manage a roster of a team of talented casual chefs in a supportive kitchen environment.
- Ensure impeccable food presentation is maintained for each dish sent out to a client.
- Utilise your organisational and time management skills to refresh our current kitchen operations and deliver a well-oiled machine which effectively manages ordering, inventory/stock control, food hygiene and on-site event production.
- Put your creativity to work with the broader Out in the Paddock events team, providing culinary input into client proposals and on-site event management protocol.
- Establish standardised food budgets and labour costs for each job and liaise with the relevant event team members in order to enable accurate quoting and event resourcing.
- Working with our Event Manager to set-up off site kitchens at each of our events.

Skills & Experience

Essential;

- Minimum 3 years experience as a Head Chef in an events or functions role.
- Experience in leading, planning, preparing and serving food for large functions (up to 300 people).
- Demonstrated experience in creative menu planning and design.
- Solid leadership skills with experience leading, rostering and training a diverse team.
- Strong financial acumen and proven kitchen budget and food inventory management skills.
- Flexibility to work out of hours and on weekends at events.

Desirable;

- Knowledge of food allergies and diverse menu requests
- Experience in delivering successful catering and events operations, including systems, procedures and controls.
- Ideally will bring some established relationships with South Australian producers and suppliers.

Qualifications / Licences

- Culinary qualifications – Certificate III or higher in Commercial Cookery
- It is desirable for successful candidates to hold a First Aid certificate.
- Must be able to drive and hold a drivers licence to do so in South Australia.
- 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.