

WE ARE HIRING

HEAD CHEF

(FULL TIME)

JOIN OUR TEAM

Mr Grubb at Oakdene Vineyards is looking for a creative, passionate, hardworking, hands-on superstar to head up the kitchen operations at our busy family bistro Mr Grubb @ Oakdene.

REQUIREMENTS :

- A minimum 3 years proven experience as a Head Chef in a similar establishment
- Exceptional proven ability of kitchen management
- Immaculate presentation and productivity
- Ability in dividing responsibilities and monitoring progress with local and international employees
- Outstanding communication, organization and leadership skills
- Up to date with culinary trends and optimized kitchen processes
- Good understanding of useful computer programs
- Honesty, Integrity and compassion towards others

THE SUCCESSFUL CANDIDATE WILL BE OFFERED AN ATTRACTIVE ABOVE RESTAURANT AWARD SALARY AND RENUMERATION PACKAGE

APPLY NOW

Please email your interest including your up-to-date resume references and a cover letter about yourself.



Email your resume
marty@mcrestgroup.com



More information
www.mrgrubbatoakdene.com.au