



Nourishing Our Country

OZHARVEST | JOB DESCRIPTION

Your Position Title:	Grade 4 Chef (Refettorio Casual Chef)
Your Department:	Refettorio OzHarvest Sydney
You'll Report to:	Head Chef Refettorio
Your direct reports:	-
Classification :	Casual
Headcount or Hrs/wk :	16-20hours with potential to be extended
Date :	May 2022

Your Key Relationships

As a Refettorio chef you are part of the collaborative OzHarvest and Refettorio team, which includes the Refettorio Head Chef and Refettorio Kitchen Team, Refettorio Project Lead, Restaurant Manager, the CEO, OzHarvest Executive Chef, OzHarvest chefs and drivers, office staff and volunteers.. You'll also work with external stakeholders including corporate stakeholders, corporate participants, service providers, kitchens, food donors, food suppliers, recipient agencies and their clients.

What we're about

Our purpose is to Nourish our Country. Through food rescue, education, community engagement and innovation. As an organisation we are connected by four key values:

Connected by a cause: We are a magnet for magnificent people, connected by a common purpose. This mission of ours is contagious. It will take all of us, every day, every way. Our cause comes to life with every single one of us.

Nourish & Grow: We're creating a culture of giving. When we grow ourselves, we grow each other and nourish others. When we nourish others, we ourselves grow. Not just in times of vulnerability, but as we thrive.

Boldly Courageous: We speak and act boldly for the change that needs to happen. We embrace every challenge with optimism, dignity and respect.

With Gratitude: We are grateful. Always. To each other. To the people we serve. To the people who give so generously. For the work we do, and the work to be done.

About the role

Refettorio OzHarvest Sydney is an Australian-first, social impact collaboration between OzHarvest and world renowned chef, Massimo Bottura and his charity Food for Soul. As part of a global project, Refettorio's bring together those in need with a warm, nourishing meal in a unique, community hub setting in Surry Hills. The Refettorios also act as community hub and event venue to raise both awareness on sustainability issues and for fundraising purposes.

The primary role of the Refettorio Casual Chef is to support the Refettorio Kitchen team with delivering events and meal service. This includes corporate dinner events, breakfast seminars, cooking workshops and other food related services. Main task involve food preparation and kitchen duties, together with managing relationships in the engagement, production or daily kitchen programs.



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Your Key Responsibilities

Role modelling the OzHarvest Values :

- Demonstrate each value in every one of your actions and decisions
- Behave in a kind, open and supportive way at all times
- Be productive, positive and perform to the highest standard at all time

Chef duties :

- Cooking duties that align with food waste reduction
- Preparation and cooking for food production or engagement events
- Maintaining cleanliness of kitchen
- Assisting when needed in dishwashing & rubbish removal
- Maintaining cool room and freezer cleanliness

Personal Specifications

Qualifications

- 2 years' full time experience inclusive of approved professional cookery training
- Previously employed as a working chef, Chef De Partie, Station Cook/Chef or Restaurant Cook/Chef
- Experience from restaurant events
- Manual Handling Course
- Current First Aid Certificate
- Food Safety Handling trained and understanding of the OzHarvest Safe Food Handling Policy
- Valid and current Police Check and WWC check

Skills, Knowledge & Experience

- Excellent communication and interpersonal skills,
- Dependability and accountability;
- Professional presentation skills;
- Professional presentation – chefs uniform and shoes required;
- Experience in a client relationship role;
- Ability to engage with and nurture relationships with stakeholders

Personal Abilities and Aptitudes

- Energetic, positive and proactive attitude
- A strong commitment and enthusiasm towards the purpose of OzHarvest
- Effective communication skills for a diverse audience in both written and verbal mediums
- Leadership and ability to nurture the development of a team
- Flexible and highly responsive to changing priorities and circumstances;



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Employee Acknowledgement
I acknowledge that I have read and understand the above Job Description and agree to carry out all duties as described to the performance standards required.
Employees Name: _____
Signature: _____ Date: _____