



OzHarvest I Job Description

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| Your Position Title: | Cooking for a Cause Chef |
| Classification : | Casual |
| Headcount or Hrs/wk : | |
| Date : | 2023 |

Your Key Relationships

The OzHarvest CFAC Chef is part of the collaborative OzHarvest team, which includes State Manager, Head of Operations, OzHarvest drivers, chefs, office staff and volunteers. You'll also work with external stakeholders including Food Donors, Recipient Agencies, Guests and 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

The OzHarvest CFAC Chef position is an exciting, multi-dimensional role, best suited to a dynamic individual with a strong interest in preventing food waste and teaching others.

The role involves delivery of Oz Harvest's key corporate engagement program – Cooking For a Cause, a team building cooking session, utilizing rescued food and delivered to teams of corporate supporters.

As a key customer-facing role, the CFAC Chef conveys the spirit, excitement and innovation of the OzHarvest brand. The CFAC Chef must be able to relate with people from diverse backgrounds (especially corporates, chefs and volunteers).

Your Key Responsibilities

Be a positive and effective team member and bring the OzHarvest values to life :

- Apply each of our core values in every one of your actions and decisions
- Demonstrate a clear ability to be supportive towards clients



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- Contribute to the successes of the team by being supportive, open & collaborative
- Display a strong awareness of food safety, cleanliness & organisation
- Possess effective time management skills to deliver the class within allotted time frame
- Communicate honestly and openly at all times

Responsibility Area 1 : CFAC program delivery

- Provide excellent service to all OzHarvest stakeholders
- Lead events with passion, motivating and mingling with guests, facilitating discussion about OzHarvest and the work we do. Critical to success is the ability to constantly engender activity, fun and interest.
- Ensuring that appropriate WHS information is conveyed to participants at the start of each session, and ensuring that participant safety is of the highest priority
- Be a point of contact for any queries during classes and resolve any issues that should arise or refer to Lead Chef/ Kitchen Operations Coordinator

Responsibility Area 2: Food preparation and food safety

- Focusing on creating complete meals, suitable for reheating, while aiming to produce quality rather than quantity
- Completing before-class checklists of cleanliness and preparation, and after-class checklists of cleanliness and stock rotation
- Ensuring the compliance with hygiene and food safety regulations throughout the entirety of the class, for yourself, all participants and volunteers
- Be willing to be flexible and substitute ingredients for classes if needed
- Be guided by seasons and sustainability in menu creation and delivery

Personal Specifications

Qualifications

- Current and Valid Police Check
- Minimum Certificate 3 in hospitality/Commercial cookery
- 7 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
- Previous teaching experience is an asset but not essential
- Manual Handling Course
- Current First Aid Certificate
- Food Safety Supervisor trained and understanding of the OzHarvest's Safe Food Handling Policy

Skills, Knowledge & Experience

- Excellent communication and interpersonal skills
- Team-orientated and (solution focused approach)
- Strong problem solving skills
- An ability to be adaptable, innovative, calm & quick thinking
- Competent and confident in a kitchen environment
- Possess a proven ability to share knowledge & skills in a friendly & relatable manner



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- Excellent communication skills and ability to adapt delivery methods to suit the participants
- Professional presentation skills;
- Experience in a client facing relationship role;
- Ability to engage with and nurture relationships with CFAC corporate supporters

Personal Abilities and Aptitudes

- A strong and enthusiastic commitment to spread Oz Harvest's vision for reducing food waste & social justice
- Possess an energetic, positive and proactive attitude
- Ability to work autonomously or as part of a team
- Strong communications skills and the ability to build relationships
- Ability to coordinate administration and other projects in a time pressured environment
- Excellent attention to detail and a strong customer service approach

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, adhering to the policies listed below.

Employees Name: _____

Signature: _____ **Date:** _____