### Advertising Requirements

|  |  |
| --- | --- |
| **Position title: Restaurant Cook** |  |
| **Outline of the position (Roles and Responsibilities)** |
| * **Prepares all menu items according to quantity menus**
 |
| * **Cleans and sanitizes work areas**
 |
| * **Figures food cost and records on daily food cost sheet**
 |
| * **Maintains records of food used and supply on hand**
 |
| * **Seasons food by taste test and recipe**
 |
| * **Mixes and cooks speciality dishes and delicate foods**
 |
| * **Bakes, roasts, broils and fries meat, fish and fowl**
 |
| **Skills required for the role** |
| **Essential** |
| * **Minimum 2 years’ experience**
 |
| * **Demonstrated knowledge of bulk food presentation**
 |
| **Desirable** |
| * **Cert III in commercial cookery**
 |
| * **Demonstrated knowledge of HACCP principles and quality assurance processes**
 |
| * **Demonstrated experience in and knowledge about catering for customers of different religions, culture and nationalities**
 |
| * **Ability to work under pressure**
 |
| * **Ability to work within workplace health and safety practices**
 |