



Job Description – Casual Cook

Summary

Working in a casual capacity under the direction of Management you will bring to life our vision of creating a destination where guests can have an authentic Australian experience that is renowned throughout Scandinavia.

Playing a key role in The Roo & Elk team, you will be responsible for, following the daily and weekly preparation for service schedules, preparing meals for guests in a timely manner, maintaining quality controls, cleaning as per the Daily & Weekly Cleaning Schedule and following health and safety regulations.

Qualities

A team player with a sense of adventure
Lover of Aussie food from Vegemite to Kangaroo!
Able to stay calm in a crisis
Creative with attention to the details
Ability to follow directions and work autonomously

You speak fluent English, big plus if it is of the Aussie persuasion. If you speak Swedish that's a bonus!

Responsibilities

Collaborate with the owners to align kitchen operations with the overarching goals of the Roo & Elk
Shift set up and monitoring efficient & effective kitchen operation, including food preparation, cooking & clean up
Resolve customer issues as they arise in line with the Customer Service Policy & so they always receive their orders in a timely manner
Adhere to food safety & hygiene regulations
Ensure front of house staff are aware of stock levels and any issues that arise during service
Inspect raw and cooked food items to guarantee that the highest quality products are prepared & served to customers
Following the quality and control of orders to ensure consistent quality of our dishes
Work with the owners to check freshness & monitor food stocks
Maintain kitchen equipment, follow Maintenance and Fault reporting policy

Requirements

Love of cooking
Willingness learn
Minimum 1 years' experience as a kitchen hand/cook
Outstanding communication skills
Proven ability to work as a constructive member of a team
Ability to work consistently under pressure
Fluent English
Person/co-ordination number
Bank Account
Able to work Wednesday to Saturday