

## Job Description – Casual Kitchenhand



### Summary

Working in a casual capacity under the direction of Management you play a role in bringing 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 schedules, aid in the preparation of 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! (or at least an appreciation)

Able to stay calm in a crisis

Creative with attention to the details

Ability to follow directions and work autonomously

You speak fluent English. If you speak Swedish that's a bonus!

### Responsibilities

Following procedures to ensure kitchen operations align with the overarching goals of the Roo & Elk Shift set up and maintaining efficient & effective kitchen operation, including food preparation, cooking & clean up under direction of management

Adhere to food safety & hygiene regulations

Ensure chef & 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

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