



Casual Cook

Availability to work weekends and public holidays is essential.

MICCOE are seeking a suitably experienced Cook to join our vibrant and progressive team and manage all facets of our busy kitchen for the Outback at Isa Café.

Key responsibilities include, but are not be limited to:

- Able to manage the preparation, presentation, handling, and storage of all food items in accordance with the food and beverage and food compliance standards.
- Cook with all-rounder skills in food preparation, cooking and baking.
- Must be able to work solo in the kitchen and prepare all elements of a dish whilst multi-tasking.
- Maintain stock control and ordering.

To be successful for this role you will need to:

- Have proven café operation experience in a similar position is a must.
- Have the appropriate level of training for the position and Food Safety Supervisor certification.
- Have had experience in high volume, fast paced kitchen environment.
- Have the ability to work unsupervised, working independently and using initiative.
- Have the ability to work flexible hours, inclusive of weekends.
- Have a breakfast, lunch and dessert menu skill set with the ability to make barista style coffee.
- Experience with basic kitchen equipment cleaning and maintenance (cleaning the range hood filters, hotplate etc.).
- Working knowledge of current OHS and legal requirements relating to catering.
- Demonstrated experience working successfully in a team.
- Good communication skills.

Applicants may be required to undertake and pass a pre-employment medical.

Please send your resume and covering letter outlining your suitability to the Café Cook role to:
HR@mountisa.qld.gov.au

MICCOE is an equal opportunity employer with a non-smoking work environment

Applicants must be eligible to live and work within Australia