

Merri Cafe Chef

Position Description



Reporting to:	Hospitality and Venues Manager	Work location:	CERES Brunswick East
Department:	Merri Cafe	Budget holder:	Merri Cafe
Team:	Community Food systems	Direct reports:	None
Classification:	HS4 (Restaurant award)	Working conditions:	Casual -Reasonable level of fitness

About CERES

CERES is an environmental education centre, urban farm and social enterprise hub spread across four locations, linked by the Merri and Darebin Creeks on Wurundjeri Country, Melbourne. Our vision is for people to fall in love with the Earth again and to that end, our work spans environmental, social, economic, spiritual and cultural dimensions.

CERES is a social impact powerhouse, turning over \$20M annually, employing 315 staff and operating 16 distinct yet integrated social enterprises. CERES is a dynamic, innovative and resilient organisation which has tripled in size over the past 10 years and is predominantly self-funded through trade.

About CERES Merri Cafe

The Merri Cafe links growing, cooking, eating and learning - to put food back at the centre of our lives in a way that benefits the community and enriches lives.

Serving a changing menu of local, organic, seasonal and wholefoods in a welcoming and casual space, The Merri Café provides a lunch and catering service to the CERES visitors and community. The Merri Café is a licensed restaurant, with the menus showcasing the best products from our Victorian producers and farmers. The cafe is open 7 days a week from 8.30am - 3pm.

Role purpose

Create a delicious, abundant and seasonal food service that inspires people to think about their own food choices.

The Merri Café Cook plays a key role in the daily operations of the cafe enterprise. They will be responsible for ensuring that all food preparation is completed to a high standard and that food service is working to deliver high quality food, that customer needs are met and operational efficiencies are maintained.

Key areas of accountability

We're part of a bigger story | Generosity | Everyone is welcome | We practice what we teach | Our hope is grounded in action | We work with love

Kitchen Operations

- Deliver all related kitchen activities including food preparation, food display and cleaning.
- Work under the guidance of the Lead Chef/ Supervisor to support general enterprise operations such as food service, stock control, equipment operation as required.
- Supervise all kitchen operations and maintain back of house kitchen staff management in absence of Lead Chef.
- Follow organisational procedures to maintain all regulatory standards and compliance requirements for food service including but not limited to food safety standards.
- Understand efficient work practices required during food service.
- Advise the Lead Chef/Supervisor on quality control, stock wastage and equipment issues in a timely manner.
- Ensure that all back of house operations are conducted in a professional manner and that personal hygiene and strict dress code / personal appearances are maintained at all times.

Person specification

Essential

- A passion for cooking local, organic, seasonal, and vegetarian food
- Ability to work as part of a team
- Demonstrated minimum 2 years experience working in a fast-paced kitchen environment
- Demonstrated experience in managing and coordinating a team
- Strong communication skills
- A willingness to learn, and develop knowledge and skills
- Ability to work weekends
- Reasonable level of fitness

Qualifications

- Appropriate hospitality qualifications along with a Food safety certificate

Health, safety, security and risk management

- Be a role model for safety and security including complying with all safety instructions and training given at the workplace.
- Act in a safe manner at all times and participate with keeping all employees, contractors and volunteers safe whilst on and off the premises.
- Report all incidents, potential hazards and injuries in a timely manner.
- Be aware of the risks associated with your team's every day work and ensure appropriate mitigation measures are applied.

CERES Child Safe standards

- In line with the *Child Wellbeing and Safety Amendment (Child Safety Standards) Act 2015*, CERES is committed to upholding the Victorian Child Safe Standards, to the best of its abilities and resources.
- CERES Upholds itself as an organisation committed to the right to survival, protection, development, participation and empowerment of all children and young people.
- Is committed to the cultural safety of Aboriginal children, young people and children and young people from culturally diverse and/or linguistically diverse (CALD) backgrounds and to providing a safe environment for children and young people with a disability.