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| Job Title: | Chef |
| Classification Level: | Cook Grade 2 – Cook Grade 3 (dependent on qualifications and experience) |
| Reporting Relationships: | <ul style="list-style-type: none">• Chef Manager• Front of House Manager |
| Awards | Restaurant Industry Award |

About Milk+Honey Café

Milk+Honey Café is a vibrant ministry of King's Baptist Church, dedicated to serving both the King's community and the wider neighborhood with exceptional coffee, delicious food, and warm hospitality. The café has become a beloved gathering place, welcoming people throughout the week, on weekends, and for special events catered by our dedicated staff.

The Café seeks to align with the church's vision of 'Belong, Contribute, Embody' by extending the invitation and hospitality of the gospel message of Jesus. Through excellence in service and creating a tangible space for community interaction and friendship, the café strives to be a place where everyone feels welcome and valued.

Position Purpose

The Chef plays a vital role in the kitchen team at Milk+Honey Café, contributing to the preparation and delivery of high-quality food that reflects the café's commitment to excellence, hospitality, and community. Reporting to the Chef Manager, the Chef supports the day-to-day kitchen operations, ensuring food is prepared efficiently, safely, and in alignment with the café's seasonal menus and values.

This role is part of a collaborative team that seeks to embody the mission of King's Baptist Church—**Belong, Contribute, Embody**—through joyful service, attention to detail, and a passion for creating a welcoming café environment.

Key Responsibilities

1. Food Preparation & Service

- Prepare and cook food items according to recipes and direction from the Chef Manager.
- Assist in the preparation of ingredients including washing, peeling, chopping, and portioning.
- Ensure food is presented to a high standard and served in a timely manner.
- Follow café procedures for setup, pack down, and service transitions.

2. Kitchen Hygiene & Safety

- Maintain a clean and organized kitchen environment at all times.
- Perform general cleaning duties including dishwashing, surface sanitation, and equipment cleaning.
- Comply with all food safety, hygiene, and WHS regulations.
- Participate in regular cleaning schedules and kitchen audits.

3. Stock & Equipment Management

- Assist with stock rotation and inventory checks as directed.
- Notify the Chef Manager of low stock or equipment maintenance needs.
- Ensure proper storage and labeling of food items.

4. Team Contribution & Culture

- Work collaboratively with the kitchen and FOH teams to ensure smooth service delivery.
- Embrace and contribute to the café's culture of welcome, care, and excellence.
- Be adaptable and willing to assist in other areas of the café as needed.

Expectations

- A passion for quality food, presentation, and customer satisfaction.
- Professionalism in appearance, communication, and work ethic.
- Ability to work efficiently in a fast-paced, high-volume environment.
- Flexibility to work across a variety of shifts, including weekends and special events.
- A teachable attitude and willingness to grow in skills and responsibility.

Criteria

Essential

- Certificate III in Commercial Cookery or equivalent culinary qualification.
- Demonstrated experience working in a commercial kitchen or café environment.
- Sound knowledge of food safety standards and WHS regulations.
- Ability to work efficiently in a fast-paced, high-volume setting.
- Strong teamwork and communication skills.
- Flexibility to work across a variety of shifts, including weekends and special events.
- A commitment to the values and mission of King's Baptist Church and Milk+Honey Café.
- A Working with Children Check is essential given the Café is situated within an educational environment.

Desirable

- Barista experience or knowledge of coffee service.
- Experience in a community-focused or ministry-oriented hospitality setting.
- Additional certifications in food handling, nutrition, or kitchen management.
- Interest in contributing to a culture of welcome, care, and hospitality.

Terms and Conditions

The Chef is employed under the conditions of the *Restaurant Industry Award*.

The position may be offered as a casual, part-time or full-time position. Salary is classified at a minimum of Cook, Level 2 dependant on qualifications and experience.

Normal working hours are Monday to Sunday, 8am to 5pm and on occasions, this position may involve evening and weekend work.