



Ski Club of Victoria

Job Description

DEMI CHEF

Reports to: Executive Chef, Sous Chef, Chef de Partie

Position Overview:

To assist the Chef de Partie and where necessary operate a section of kitchen efficiently and productively and ensure that food standards, preparation, presentation and cooking techniques are carried out according to established recipes / standards.

Be familiar with the other kitchen sections, promoting flexibility and productivity. Prepare and cook all food orders with a sense of urgency.

Check all food is stored and handled as per current food health and hygiene regulations.

Ensure that work area, equipment and section is kept clean at all times, in accordance with current health and hygiene regulations

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