

# **Senior Cook or Chef Required**

The Woodbourne Tavern and Motels is looking for a skilled Cook or Chef to join our team. They must be able to prepare delicious meals according to menu, be innovative and forward thinking. You will cook dishes that will delight our customers with their taste and timely delivery.

An excellent cook/chef must be able to follow instructions in cooking and delivering well-prepared meals. They must be deft in moving around the kitchen and adept in multi-tasking. Experience in using various ingredients and cooking techniques is also important. They must be proficient in kitchen management, stock control, ordering and food regulation standards.

The goal is to help preserve and enhance our reputation so we can expand our clientele.

The position is full time and will include evening and weekend work.  
Immediate start.

Please email your cv to [stacey@woodbournetavern.co.nz](mailto:stacey@woodbournetavern.co.nz)

Full job description is available on our website  
[www.woodbournetavern.co.nz](http://www.woodbournetavern.co.nz)

## **Responsibilities**

- Ensure all menus are regularly updated, paying special attention to seasonal availability
- Ensure all staff are trained to deliver good portion control and pleasing presentation of all dishes
- Ensure all areas under your control satisfy the most stringent hygiene requirements and that staff who are ill or injured receive the correct treatment and are not allowed to work
- Ensure all stocks are ordered to the correct quantities, quality and price
- Ensure all stocks are being kept securely and under the correct conditions applicable to each type of commodity stored

- Conduct regular maintenance checks of equipment to reduce breakdowns
- Ensure all documents are sent to appropriate person for processing
- Conduct regular stock checks/stock-takes
- Regularly update your knowledge and skills for the good of the establishment

## **Requirements**

- Proven experience as cook
- Experience in using cutting tools, cookware and bakeware
- Knowledge of various cooking procedures and methods (grilling, baking, boiling etc.)
- Ability to follow all sanitation procedures
- Ability to work in a team
- Very good communication skills
- Excellent physical condition and stamina
- Diploma from a culinary school will be an advantage, Experience

## **Personal Attributes**

- Great interpersonal skills
- Leadership skills
- Proactive
- Good personal hygiene
- Able to work as part of a team
- Honest and reliable