



Position Vacant
Pastry Chef
Ungoороо Aboriginal Corporation

We are seeking a reliable Pastry Chef who;

- Is passionate about food and able to produce quality products
- Has the ability to work to deadlines and unsupervised
- Has the ability to work as part of a team including people who may have a disability
- Is reliable, has a positive can-do attitude and has a strong work ethic
- Is willing and able to commence work early in the morning

Responsibilities

- Preparing and plating high quality baking items by following recipes and baking product batches
- Meeting production levels and maintaining stock levels
- Monitoring and improving product quality

Skills, attributes and experience

- Proven ability to multitask and forward plan your day
- Great communication skills
- 2 years' experience in a similar role is desirable **or**
- Possess Certificate III or IV in Pastry or Certificate III in Hospitality (Patisserie) or have completed a previous apprenticeship in this area

*This position is Aboriginal Identified in accordance with section 14 (d) of the Anti-Discrimination Act, 1977.
Aboriginal & Torres Strait Islander people are strongly encouraged to apply.*

Location:

Singleton NSW

Salary:

Based on the experience and skills. This position is a Monday to Friday roster arrangement.

Applications close: 9am, 25 March 2019

Please send applications to taasha@ungooroo.com.au

For further Information and applications please contact the Ungoороо office on 02-6571 5111