

Fresh Start Lodge – Cook

About the Role

We are looking for a part-time Cook to work at our lodging house located in Subiaco. You will be responsible for the catering, menu planning and hygiene standard of the kitchen and community room at our Subiaco residential detoxification facility.

The working pattern for this position is four hours per day, Monday to Friday. There is some flexibility for start and finish times.

Main Duties

- Plan menus that are nutritionally balanced and meet any special dietary requirements.
- Prepare, cook and present meals in accordance with relevant food safety standards
- Shop/Order food supplies.
- Clean kitchen and communal area after meal.
- Assist in maintaining high standards of workplace health and safety at the facility.

Skills and Experience

- Demonstrated skills in preparing, cooking and presenting meals in accordance with relevant food safety standards.
- Demonstrated skills in preparing well-balanced and nutritious menus
- Demonstrated skills in maintain an adequate standard of cleanliness and hygiene.
- Demonstrated communication skills, both written and oral.
- Demonstrated inter-personal skills, including an ability to relate to people from a range of cultures and backgrounds.
- Must possess a current driver's licence.
- Demonstrated ability to work independently and as part of a team.
- Willingness to support Fresh Start's Christian approach.

To apply, please send your covering letter and resume to Russell Hudson at russell.hudson@freshstart.org.au

Fresh Start is an equal opportunity employer. We embrace diversity and encourage applications from people with lived-experience, people with disability and Aboriginal and Torres Strait Islander people.