

Chef Operations Assistant

We are a National Cooking School, Catering and Events Company conducting fun, hands-on and engaging cooking classes, team building events, food demonstrations and catered events in Sydney and across Australia.

With an increased number of classes and events, we are taking expressions of interest in joining our team as a Chef Operations Assistant to come on board with us for regularly weekly cooking classes and events.

Your role would include;

Class Co-facilitation with the look to train to Lead Facilitation

Class Hosting

Class Preparation

Event Preparation

Supporting the Operations Manager in day to day planning and activities.

Office Support

You will have the opportunity to expand your skills and knowledge away from the traditional kitchen atmosphere and work with a fun, professional and entertaining team who love their job and are passionate about all things BBQ!

If you have experience in kitchen management, food education, event management or have had exposure in this field and want to be trained and developed further in these areas then you need to contact us.

Our public cooking classes and events run every weekend, plus we have midweek corporate functions as per inquiry.

Full training, orientation and support is provided on commencement to ensure your success and we have immediate work for the right person.

If this sounds like you or you wanted to hear more about us please send your CV and interest to the details below?

We look forward to hearing from you soon.

Kerri Thomas - kerri@bbqschool.com.au - (email only please)

You will be asked the following questions when you apply:

- Are you eligible to work in Australia?
- What days are you available to work?
- What is your expected annual salary?
- Do you have a relevant trade certificate?
- Do you have a current car driver's license?