



**The Gold Coast Convention and Exhibition Centre (GCCEC) is a world-class venue that accommodates a range of conventions, exhibitions, sport and entertainment events.**

## **SOUS CHEF** (Fulltime salaried)

### **POSITION SUMMARY**

We are seeking a suitably qualified, motivated and passionate “hands on” Sous Chef to join our Kitchens team. The Gold Coast Convention and Exhibition Centre kitchen team headed by our “hands on” Executive Chef with a focus on providing clients innovative menus and a style of service like no other Convention Centre.

The Centre is recognised as a leader within the industry using state of the art technology coupled with culinary expertise delivering multi-national award-winning cuisine. We refer to the Centre's kitchen as the “kitchens of the 21<sup>st</sup> century!” No event is too small or too big for our experienced catering and kitchen staff. From a continental breakfast service to a sit-down dinner for 4,000 people, we work to ensure a seamless, pleasurable experience for both client and attendee.

### **RESPONSIBILITIES**

Responsibilities will include:

- Provide a creative approach to menu selections that meet and exceed our client needs whilst maintaining our standards
- Provide leadership and direction with regard to the operational aspects of the Kitchens Department
- Manage employee and people planning requirements including rostering
- Organise and control food production and quality in accordance with specifications set by the Executive Chef
- Organise the preparation and set up of all kitchens within deadlines
- Ensure maximum use of food product and minimum wastage at all times
- Control and ensure cost efficiency in all regards to outlet operation, especially energy, water and utensils
- Ensure HACCP requirements are followed and maintained at a high level
- Supervise proper safe handling and cleaning of equipment and utensils
- Support the Executive Chef and the Executive Manager F&B in the implementation of the business plans and the achievement of the objectives
- Train and guide chefs, cooks, apprentices and kitchen attendants to the standards and requirements set by the Kitchens Department
- Ensure compliance with the GCCEC WH&S Policies and Procedures at all times

### **SELECTION CRITERIA:**

To be successful you will have the following:

- An extensive culinary background in hotels and/or restaurants
- A minimum of 2 years experience in the role of Sous Chef or Executive Sous Chef
- Eye for detail, “hands-on” approach, great palate and understanding of ingredients
- Relevant Chef tradesperson qualifications
- Proven experience within a large volume a-la-carte environment
- The ability to display food with creativity, flair and within budget (in volume preferred)
- Knowledge of various food styles and understanding of alternate food services
- Proven experience in managing a large multifunctional kitchen within a similar environment desirable
- Experience in workforce planning
- Knowledge of Certified Agreements and familiar with Hospitality based Awards
- Advanced computer skills including Microsoft office
- Ability to work well under pressure
- The ability to juggle multiple tasks while maintaining a calm and efficient demeanour
- Outstanding communication skills, both written and verbal along with a proven commitment to teamwork
- Enthusiasm, energy and a “can do” attitude

***Due to the nature of the business, flexibility with working hours is essential.***

If you are interested in applying for this position, please forward your resume detailing your experience to:

Human Resources Department  
Gold Coast Convention and Exhibition Centre  
PO Box 1407  
BROADBEACH QLD 4218  
Email address: [employment@gccec.com.au](mailto:employment@gccec.com.au)

**We thank you in advance for your application however only those successful in gaining an interview will be contacted.**

**Applications close: 5:00pm Friday 17<sup>th</sup> February 2012**