



..... MAKING BEER TO BELIEVE IN SINCE 2005

Company:	Bridge Road Brewers
Title:	Chef
Employment Type:	Permanent Full Time
Reporting to:	Head Chef
Remuneration:	Remuneration Package to be negotiated
Location:	Beechworth, Victoria

The Opportunity

This is a unique opportunity to part of growing organisation in a growth sector in a vibrant part of North East Victoria. The company is looking for an exceptional Chef to build on the brewery restaurant's outstanding reputation and support the Head Chef in delivering the venue vision.

The Region

Beechworth is a vibrant town serviced regularly by flights and rail links to the nearby centres of Albury and Wangaratta. Melbourne is approximately 280km south and Sydney (600 km). The town provides easy access to highly regarded wine and gourmet food regions of Beechworth as well as Rutherglen and the King Valley just to name a few.

The region also attracts significant numbers of annual visitors to explore the Victorian snowfields and high country. The region abounds with unique accommodation offerings in sympathy with nature and provides easy access to many outdoor pursuits including skiing, hiking, camping, bush walking, fishing, cycle rail trails and more.

There are also number of excellent primary and secondary schools both in Beechworth and the nearby centres of Wangaratta, Wodonga and Albury.

Bridge Road Brewers

Conceived by Ben Kraus in 2004/05, in his dad's back shed, Bridge Road Brewers is one of Australia's leading craft breweries, located in Beechworth, a vibrant Victorian town at the foot of the Alps. We exist to produce local, high quality, premium craft beer, food and experiences. Our beers are unfiltered and unpasteurised with a large portfolio of beers with over 22 unique styles and flavours. We continue to innovate to improve our existing beers as well as to develop new ones. Along with the brewery, located in a 150 year old coach house ,you will also find our renowned pizza restaurant, a ten tap tasting bar and large family friendly beer garden

Our Core Values

"Respect the Craft"

Bridge Road Brewers was founded by Ben and Maria, on the back of hard work, family and community support and a passion for what they do and how they do it. This has created a culture for a growing team to work and grow. This culture has continued to evolve thanks to many individuals who have worked with us over the years.

The pillars of this culture are backed up by our values:

- Authentic, Real, Honest – Respect: Quality
- Independently Family Owned – Respect: Our people + community
- 100% Brewed In-House – Respect: what we do, get it done

Reporting Line

The Chef will report to the Head Chef

Key Responsibilities

The Chef will be accountable for the following:

- A broad spectrum of kitchen operational activities, predominantly hand stretched pizza, small plates and side dishes
- Preparing food to par levels and bookings
- Review kitchen performance reports in conjunction with the venue manager
- Completing the opening/closing procedure checklist if this is your rostered shift for the kitchen
- Preparing snacks and staff meals
- Notifying your manager when stock levels are low
- Ensure the best possible presentation of food items to our visitors
- Communicate to customers + team in a friendly, clear, accurate and informative manner
- Ensure compliance with workplace health and safety practices
- Ensure hygiene standards are maintained and compliance requirements met
- Care and maintenance of equipment
- Attending events on site
- Conducting team tastings
- Ensuring the culture and values are maintained
- All aspects of managing the kitchen when the Head Chef is not present
- Follow any instructions given to you by the Venue Manager, Head Chef or GM
- Other accountabilities as defined by the Head Chef and GM from time to time.

Selection Criteria

Experience

- Ability to appropriately work in a busy kitchen under pressure and be resilient when required
- Proven capability to work in a team
- Experience in kitchen operations
- Exhibit sound knowledge of food and cooking

Skills

- The successful applicant must be a team player
- Have excellent communication skills
- Have a can do attitude
- Think about flavours, quality and customers
- Work to achieve targets
- Honesty, punctuality and loyalty
- A commitment to providing excellent products and service

Requirements

- A preparedness to live and work in a vibrant regional area
- Must be prepare to work weekend and nights
- Commercial Cookery Certificate
- Driver's license
- Food Handlers certificate