

Position	Chef
Date effective	January 2018
Conditions	LCC Aged Care Services Enterprise Agreement 2013 Support Worker Level 5

Who we are:

Lutheran Services is a respected not-for-profit organisation providing services in the fields of aged care, disability, family support, youth support and chaplaincy in Queensland. Lutheran Services provides quality and contemporary support and accommodation for older people, youth and their families, people living with disability or mental illness, and families experiencing domestic violence and hardship.

Our philosophy and vision

Lutheran Services exists to serve. Delivering the best in service, care and accommodation while making a meaningful contribution to communities is at the core of what we do.

Our values

- Offering grace and hope
- Delivering faithful service
- Respecting the dignity of the people we serve
- Fostering a committed and innovative culture
- Securing a sustainable future

Purpose of the role

To provide effective and efficient operational leadership, management and guidance to meal service staff. The Chef will develop, implement and evaluate a high quality meal service that meets the needs of residents in accordance with acceptable nutrition standards, resident expectations and food safety requirements.

Reporting relationships

The Chef reports to the Service Manager and is a member of the Village Leadership Team. The Chef will supervise and lead all members of the meal services team.

Qualifications/Experience

- AQF Cert IV (or equivalent Trade qualification acceptable to Lutheran Services)
- Possess significant experience in cooking / preparing meals for large groups of people
- Previous experience working within an Aged Care facility as a Chef
- Proven leadership experience
- Effective written and verbal communication skills

Legislative/policy requirements

All employees must have a current National Police check and will be required to provide proof of working rights. The incumbent will be required to provide medical information relevant to this position by submitting to a pre-employment medical and be deemed fit by Lutheran Services Chief Medical Officer.

Roles and responsibilities

Within the policies established by Lutheran Services and working in collaboration with relevant managers and employees, the occupant of this position will:

- Promote and provide an innovative meal service that:
 - Meets changing resident's needs, dietary requirements, expectations and food preferences
 - Meets required food safety and quality standards
 - Provides a varied, nourishing, aesthetically pleasing and enjoyable experience in meal delivery to all residents;
- Manage a quality meal service within budgetary limits as well as providing input into budget setting and identifying budgetary savings or service improvements when possible;
- Effectively and efficiently manage:
 - Menu development
 - Stock control, ordering, invoicing and operations of a sustainable imprest system
 - Food safety and quality systems, including regular audit and reporting processes and prompt rectification of identified shortfalls;
- Act as Food Safety Supervisor for the service;
- Manage the advancement and continued improvement of the food service.

NOTE: This position statement is not intended to be all-inclusive. Employees may perform other related duties as negotiated to meet the ongoing needs of the organisation.