

Position	Chef
Date effective	April 2018
Conditions	Lutheran Services (Qld) Aged Care Enterprise Agreement 2017 Support Worker 3

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 leadership and guidance to meal service staff. The Chef will develop, implement and evaluate a high quality meal service which meets the needs of residents in accordance with acceptable nutrition standards.

Reporting relationships

The Chef reports to the Hotel Services Manager and provides guidance and direction to other kitchen staff as required and directed.

Qualifications/Experience

The incumbent will possess an appropriate qualification or significant experience cooking / preparing meals for large groups of people as well as the operation of commercial kitchen equipment. The incumbent should be comfortable working within a small team on a wide range of simultaneous tasks.

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:

- Providing varied, nourishing and aesthetically pleasing meals to residents that meet dietary needs and preferences;
- Promote a safe food environment, including the cleanliness and tidiness of the kitchen and associated areas;
- Communicate effectively with co-workers, residents and other stakeholders;
- Complete and maintain documentation as required;
- Contribute to the advancement of the food service.
- Leading the catering staff of the service in a manner that promotes a high performance, innovative workplace culture;
- Overseeing all aspects of the catering service's finances including budgeting, stock control and menu planning;
- Developing and monitoring processes for evaluation, review and enhancement of catering services to ensure that they remain cost effective and centred on the needs of the residents;

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.
