



Job Description

Cook

Working Hours: Minimum 38 hours (average 40) per week between 6.00am – 8:00pm 5 days a week, with 1 hour off per day for lunch break. Weekend work is included.

Rosters: Fortnightly rosters, spilt shifts involved. During the school holidays hours may increase if there is need. Leave during the fixed-term contract period must be requested in writing and will be approved based on operational needs. Due to the seasonal nature of our business, leave may only be granted where normal operations can continue and adequate staffing coverage is available.

Wage Summary: Fixed full time short-term contract

- Hospitality Award level 3 Cook, including weekend and public holiday penalty rates.
- Superannuation
- Accrued paid sick leave and holiday pay
- Meal at the café if you are rostered on, 1 coffee a day and 50% off other food purchases from the café
- Staff accommodation and utilities charged at \$150 per week

Report to: Head Cook/Operations Managers

Dress Code: Wooramel shirts are supplied while working in the park & reception. Staff to wear tidy and clean clothing and closed in shoes. NO gym wear. Denim or dark shorts and jeans preferred.

The Business

Wooramel River Retreat

Positioned 1.2km off an isolated stretch of the northwest coastal highway (120kms south of Carnarvon, 350 kms north of Geraldton and 200kms from Denham) the Wooramel River Retreat (WRR) offers travellers short term respite and an outback accommodation experience surrounded by nature. Our guests are caravan and camping tourists who are travelling to and from the North West's major tourist destinations.

Wooramel is all about creating an authentic outback Australian experience for our guests whether they be warm friendly interactions with our happy staff, relaxing in the warm waters at the artesian baths, meeting fellow travellers or close encounters with the natural environment both fauna and flora. Wooramel is not just a caravan park it's more personal like inviting family and friends to your home we have opened ours and invite our guests to enjoy the amazing place we are lucky to live in. We are great company, our food is home cooked and prepared with a lot of love, we encourage nights around the fire and relaxing in the beauty of the northwest.

To achieve this, we foster a family environment within our team, all 16-20 staff members live and work together on the station, they are made up of Australians and overseas' s backpackers ageing from 20 – 50 years of age. Below is a list of skills that embody the qualities we seek to help foster a positive, fun, and productive work environment to bring coworkers together to form lifelong friendships and foster the vision we have At Wooramel River Retreat for both our staff and guests.

Position Summary:

An efficient experienced cook that can handle the pressure of a busy kitchen catering for around 80 people twice a day, (baked goods and coffee in the morning, small Ala carte menu at night). Focusing on an authentic menu, producing traditional meals with a contemporary twist whilst taking advantage of being in the Gascoyne's food bowl. Wooramel is known for its open fire pits/smoked meat and camp ovens meals.

The position requires a fit and active person with excellent customer service skills and great attention detail. All staff at Wooramel need to be flexible due to our location, although the majority of your time will be spent in the kitchen you may be asked to jump into another role such as cleaning if the need arises in low season. You need to be able to work independently, as well as work in a team.

Key Responsibilities:

Cooking Duties

- Café start up and shutdowns, including end of day reconciliations.
- Start / use / clean/ commercial barista coffee machine.
- Produce high-quality food and delivering the best standards of customer service, ensuring our guests leave us with lasting memories
- Demonstrate creative cooking style with a strong emphasis on quality & presentation.
- Excellent communication skills.
- Work within a team and autonomously, delegating jobs to serving staff communicating clearly with management on requirements, day to issues and successes.
- Ensure the kitchen complies with sanitation regulations and safety standards
- Experience or interest to learn in outdoor cooking over fire pits/in camp ovens and smoking desirable.
- Other jobs as required to run a busy kitchen.

Qualifications & Skills

- Minimum one year's commercial cooking experience
- Strong culinary knowledge
- Time management & adaptability
- A focus on teamwork and guest satisfaction
- Experience or strong interest in outdoor cooking methods such as smoking, grilling, or campfire-style cooking will be highly regarded.
- Barista skills an advantage (cover lunches)

Key Performance Indicators

- Quality of work – tasty food, well presented following recipe directions.
- Inventory management
- Task Completion Rate
- Adherence to Standard Operating Procedures (SOPs)
- Team Collaboration and Communication
- Health and Safety Compliance

Wooramel Values – Our Rules of Engagement

- **Outback Friendly Hospitality:** Warm, genuine, and grounded service.
- **Above Expectations:** Attention to detail and consistent cleanliness.
- **Teamwork:** Support each other and contribute without being asked.
- **Honesty, Integrity & Respect:** For people, equipment, and the natural environment.
- **Think Before You Act:** Be aware, ask questions, and stay safe.
- **Enjoy the Adventure:** Embrace station life and make the most of the unique experience.