WOORAMEL
RIVER RETREAT

POSITION DESCRIPTION

Head Cook

Position Title:	Head Cook
Reports To:	Operations Manager and Owner
Working Hours:	Minimum 38 hours (average 40) per week between 7:00am – 8:00pm, 5 days a week, with minimum 1 hour off per day for lunch break. Weekend work and split shifts are included.
Rosters:	Fortnightly rosters, split 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.
Dress Code:	Wooramel shirts are supplied while working. Staff to wear tidy and clean clothing and closed-in shoes. No gym wear. Denim or dark shorts and jeans preferred.

PACKAGE SUMMARY

Fixed full-time contract

- Hospitality Award – Level 6
- Superannuation
- Accrued paid sick leave and holiday pay
- Comfortable staff accommodation
- Utilities included: power, water, gas, and Wi-Fi
- Meal at the café if you are rostered on, 1 coffee a day and staff discount on other purchases

ROLE SUMMARY

The role is for an efficient and experienced cook who can handle the pressure of a busy kitchen catering for around 100–150 people twice a day (baked goods and coffee in the morning, à la carte menu at night). The role focuses on delivering wholesome, flavourful meals with a contemporary twist — celebrating local Gascoyne produce and Wooramel's unique outback charm.

We're looking to further develop and utilise our outdoor cooking facilities, including fire grills, smokers, and camp ovens. Experience with open-fire, smoker, or outdoor cooking techniques will be a strong advantage.

The position requires a dedicated leader with excellent organisation and communication skills to lead a small team and deliver an exceptional guest experience while maintaining a safe, efficient, and creative kitchen environment.

KEY RESPONSIBILITIES

- **Menu Development:** Create and update the café menu, ensuring it reflects the café's concept, seasonality, and customer preferences.
- **Kitchen Management:** Oversee all aspects of kitchen operations, including food preparation, ordering, and compliance with safety standards.
- **Quality Control:** Maintain food presentation, consistency, and portion standards.
- **Staff Training and Development:** Train and mentor kitchen staff, promoting teamwork and professional growth.
- **Menu Execution:** Supervise cooking and service, coordinating with front-of-house for smooth operations.
- **Customer Interaction:** Showcase Wooramel's outdoor cooking style and gather feedback to improve the guest experience.
- **Cost Management:** Control food and labour costs, reduce waste, and manage inventory efficiently.
- **Creative Input:** Bring innovation to the kitchen, experiment with new ingredients, and collaborate on special events.

REQUIREMENTS & QUALIFICATIONS

- Chef de Partie or equivalent with relevant trade certification and a minimum 2 years managerial experience.
- Proven computer skills – Outlook, Microsoft Suite, POS software (Kounta).
- First Aid certificate.
- Driver's Licence.
- Experience or strong interest in outdoor cooking methods such as smoking, grilling, or campfire-style cooking will be highly regarded.

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.