



Job Description

Cook

Working Hours: 8 hours per day between 6.00am – 8:00pm 5 days a week, with time off for lunch break. Weekend work is included.

Rosters: Set fortnightly rosters are in place. Time off negotiated between same skilled staff members and approve by management. During the school holidays hours may increase if there is need and you are wanting extra hours.

Wage Summary: Fixed full time short-term contract

- Hospitality Award
- Superannuation
- Accrued paid sick leave and holiday pay.
- Comfortable staff accommodation - bedroom, shared laundry, bathroom, kitchen, and common area.
- Utilities included power, water, gas and WIFI.
- Meal at the café if you are rostered on, 1 coffee a day and 50% off other purchases from the café.

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 people twice a day, (baked goods and coffee in the morning, meal a 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.

Key Performance Indicators

- Task efficiency
- Quality of work
- Inventory management
- Task Completion Rate
- Adherence to Standard Operating Procedures (SOPs)
- Team Collaboration and Communication
- Health and Safety Compliance

Wooramel River Retreat's – rules of engagement

You need to know them, believe in them and play by them.

1. Outback Friendly Hospitality

We are warm, genuine, and welcoming. 'We are happy and smiling, we take the time to listen and help when and where you can.

2. Above Expectations

It's in the detail - meeting or exceeding customer expectations often depends on attending to the finer points or personalized details of products and services. We are not 5 star in terms of accommodation but we are authentic, a little quirky and in a beautiful location. The systems and procedures are in place so we can consistently give our guests a very clean, comfortable experience that is above their expectations.

3. Teamwork

When you are at work you need to stay 100% focused on the team goals as well as your own. Contribute in a fair and even way everyday without being asked with all tasks and acknowledge that what may seem like a minor job plays a big role in achieving the overall experience for our guests. Every action has a reaction – consider all possible reactions affecting your team members before choosing an action.

4. Honesty, Integrity and Respect

This goes for the equipment and people. Show others and the equipment the respect you would like in return. Speak truthfully and fairly and openly with team members and guests.

5. Look, listen and think before you take action

We encourage independent thinkers that can see and do, who are capable and willing to learn new skills. But before each job please ask questions or for training, look and listen around you for any dangers or things that do not look right, think about what could happen before you start the job.

6. Have fun and enjoy the adventure

This is not just a job it is a life experience. Station life is a big change for most of you, not many people ever get to experience living in isolation on an outback station, it comes with challenges and uncertainties, but it is an amazing place to learn about yourself and what you are capable of. Take up the challenge enjoy the people and the place live a big life and enjoy the adventure. It will be a lot of fun and you'll make a lot of great memories.