



Position description

Title:	Chef
Branch/Department:	Visitor Experience - Commercial
Status:	Casual (permanent conversion opportunities available)
Location:	Puffing Billy Lakeside Visitors Centre – Emerald Lake Park
Reports to:	Head Chef
Direct Reports:	Lakeside Visitors Center Kitchen staff
Hours/Days of Work:	As agreed per roster
Travel:	Some travel is required – PBR sites and surrounds as required
Requirements:	Current Victorian Working with Children Check (WWCC) Resolved National Criminal History Check and participation in periodic checks Completed a National Transport Commission Category 3 Health Assessment Medical

Job Purpose

Working under the direction of the Head Chef this role will support a range of responsibilities including but not limited to, providing culinary creation, support and direction for the café, functions and retail catering at Puffing Billy Railway.

Key Duties & Responsibilities

- Food preparation and support kitchen staff in culinary outputs
- Support the Head Chef to motivate and support other kitchen members in a collegiate and positive manner
- Provide coverage when other kitchen staff are unavailable
- Support to Special Events catering as required
- As directed, support the financial accountability of the kitchen for meeting the cost of goods, kitchen labour and expense targets within the agreed parameters at all outlets as set by the Head Chef
- Assist with the review, monitoring and recommendations to enhance culinary standards and the professionalism of PBR kitchens
- When on shift, accountable for the provision of consistent quality of service and product in the outlets.
- Lead by example when attending to guest requests. Show efficiency in constantly striving to provide total customer satisfaction.
- Practice positive problem-solving in all aspects of customer service when Head Chef or Sous Chef are not available.
- Treat visitors and colleagues from all cultural groups with respect, sensitivity, and transparency.
- Encourage customer feedback regarding product and services. Listen to and take action on this feedback.

General Responsibilities

- Assist in creating and supporting a team that works together with trust and takes responsibility to meet the goals of the department.
- Ensure confidentiality and secure storage of all intellectual property and databases, both hard copy and electronic. Adhere to the Internet and Email policy



- Be fully conversant with the fire and emergency evacuation procedures.
- Report any loss or damage to PBR, visitors or staff assets on the appropriate incident report form.
- May have direct contact with children and will be required to follow all appropriate policies
- Maintain a Child Safe environment including reporting responsibilities and procedures
- Will actively participate in continuous improvement – learning and development programs and performance management programs
- Maintain behaviours in line with company values and demonstrate leadership in behaviours to your team at all times
- Adhere to all company values, principles, policies and procedures
- Other tasks and duties as requested by the Commercial Manager or the Group Manager Visitor Experience

Key Competencies

- Flexible and adaptable with ability to problem solve and multi-task
- Ability to work un-supervised and under pressure
- Strong organisational skills, with ability to prioritise and follow-through
- A thorough commitment to providing exceptional service and exceeding guest expectations
- Ability to handle and resolve conflict effectively
- Projects a professional image through personal presentation / interpersonal skills
- Maintains awareness of industry trends in service, product, and presentation
- Effective numeracy, verbal, and written communication skills
- Ability to work cooperatively and respectfully with others from various backgrounds and cultures

Qualifications & Experience Required

- Relevant Kitchen qualifications
- Knowledge of the Tourism and Hospitality industry preferred
- Food Supervisor certificate or equivalent preferred
- Current motor vehicle driver's licence (manual preferred)
- Responsible Service of Alcohol certificate
- First Aid Certificate or willing to obtain

Key Relationships

- PBR staff, volunteers, and visitors
- External stakeholders including elected officers and senior management in public and private organisations
- External suppliers.

Health & Safety

Managers, supervisors and senior staff in a kitchen environment have responsibilities on behalf of the organisation but must also comply with their requirements as employees. It is their responsibility to:

- Maintain standards of hygiene for food handling and presentation as prescribed by council/legislative regulations.
- Ensure all operating equipment is in good working order, reporting any unsafe work conditions, faults, and repairs or cleaning needs to appropriate department.
- Ensure adherence to OHS policies and procedures.
- Consult with employees and H&S representatives (where they are elected) on OHS issues.
- Identify, assess if necessary and control hazards within their area of responsibility.



- Encourage early reporting of incidents and forward information to RTW Coordinators immediately
- Access sources of OHS information and systematically disseminate information to all employees.
- Ensure that employees including volunteers and contractors are aware of, and abide by, all relevant health and safety procedures particularly those relating to the operation of plant and equipment.
- Develop safe work procedures as required and ensure adherence to procedures.
- Provide PPE as required and ensure employees are aware of correct usage and storage requirements.
- Ensure all plant and equipment is properly maintained
- Maintain relevant knowledge of OHS issues.
- Act as a role model by demonstrating safe work behaviours.

The following health and safety factors are relevant to this position

Frequent (occurs 1/3-2/3 of time)	Constant (occurs 2/3+ of time)
<ul style="list-style-type: none"> • Sitting at workstation • Standing 	<ul style="list-style-type: none"> • Standing, walking: 90 – 100% (continuous) • Talking or listening: 90 – 100% (continuous) • Hand/arm movement i.e. stacking, reaching, cutting and sorting • Walking on uneven surfaces • Responsibility for the safety of others • Gripping, holding, clasping with fingers/hands • Manual handling task (0 – 12kg)

Additional Notes

- Weekend and public holiday work will be required as rostered
- As Puffing Billy Railway’s peak time is during the Victorian school holiday period, taking leave during school holidays is limited
- Puffing Billy Railway is a child-safe organisation. All employees and volunteers are required to undergo a National Police Check, a Working with Children Check and sign our Child Safe Policy and Child Safe Code of Conduct.
- PBR is a zero drug and alcohol workplace – workplace participants may be subject to unannounced drug and alcohol testing

Acknowledgment

I have read and understood the above position description and I agree to undertake the duties outlined. I declare that I have no health, medical or other restrictions that would affect my ability or capacity to undertake these duties in a safe manner.

Employee Name:		Employee Signature:		Date:	
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Approved By:	Stephanie Straub	Date:	October 2022
Last Updated By:	Elizabeth Oxworth	Date:	October 2022



Puffing Billy Railway’s staff and volunteers are committed to providing positive experiences for children in an environment that is caring, nurturing and safe.

Our Children, Our Focus, Our Future, Speak Up!