



Casual Events Chef

We are looking for an energetic and innovative Events Chef with an interest in healthy food, to run the kitchen during our functions and weddings at Moore & Moore.

Ideally someone really passionate about food, looking for a consistent second income.

We aim to deliver healthy and original dishes using the freshest and locally produced ingredients.

Please read on if this sounds like you:

- min 2 years' experience in a busy restaurant or catering company
- great food presentation and time management
- available on weekends and evenings
- team player, enjoys being part of a motivated team
- great communication skills
- professional attitude
- high personal and work standards
- highly talented applicants only please
- fine dining experience (advantage)

We host a lot of weddings, corporate and various private events after the café opening hours.

We are looking for someone who can manage the kitchen during our events, from ordering to rosters making, prepping, serving beautifully presented food that tastes as good as it looks!

We would love for you to come in and meet us with your resumé (not during peak times). Alternatively, email through your resume to events@mooreandmoorecafe.com