



Head / Executive Chef

We are looking for an energetic and innovative leader for our kitchen team with an interest in healthy food for a daytime position in our iconic cafe in Fremantle's West End.

We are on the hunt for the right personality to bring our kitchen to the next level, willing to lead a kitchen team of great professional chefs and interested in designing and being part of developing a new kitchen flow and system.

We aim to deliver whole foods, original and creative dishes using the freshest and locally sourced ingredients and we pride ourselves in being largely Farm to Table, working with some of the state's best suppliers.

The ideal candidate will have 2 years in a similar role or has been a senior sous chef position, with a strong ability to lead a successful team, have great time management and problem-solving skills with the desire to better yourself.

In addition to that, you have the passion for fresh farm to table food and experience

Please read on if this sounds like you:

- Experience to lead, develop and manage a dynamic kitchen team to deliver high and consistent standards
- Have ability to order, roster staff, cost control, stocktake and report
- Execute seasonal menus with recipes and food costs
- Have a sound knowledge of food handling requirements
- Positive work attitude to staff and customer
- Confident in grill and salad preparation and highly capable in busy service
- Team player with great communication skills
- Professional attitude with flare and innovative ideas
- Must have permanent working rights in Australia with no restriction on hours
- Show strong initiative in developing new dinner concepts with the Events team

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