

Position Description:



Café 2IC – part food prep, part customer service, lots of fun

About us and the job:

Forrest sits right among the trees of the Otway Ranges on the inland road to Apollo Bay. It is home to world class mountain bike trails, lakes and waterfalls, plus a microbrewery, restaurant, pub and general store. It is a tourist destination for people looking to get outdoors and amongst big nature. Twenty-five minutes' drive and you hit the surf beaches of the Great Ocean Road, while 2 hours lands you in the heart of Melbourne.

Platypi Chocolate has become a favourite for those seeking an authentic regional Victorian experience. We focus on our bush surroundings, simple and tasty foods and delicious artisan chocolates. The café opens 9-3 daily, 7 days a week and it is a must stop for locals and travellers as well as a tourist destination. With mainly 5-star reviews, Platypi Chocolate's owners and staff have worked hard to build the outstanding reputation of the café and chocolaterie. Our team are fun, relaxed and committed to producing a quality experience.

Our menu offers simple, delicious food. Our kitchen's role is to keep our savoury fridge stocked, while our floor team heat and present the meals. This role will work across kitchen and server roles, alongside others in our team. This provides variety and lots of opportunities to mix with staff and customers.

We are looking for a talented all-rounder to take over food prep and kitchen management as well as provide customer service to continue the Platypi experience.

The nitty gritty: The position is part time, 35 hours per week, between 8am and 3pm, 5 days per week, including weekends. You will work every Saturday with a rostered Sunday off every 4 weeks. You will work on public holidays (when open) and will have a day off in lieu. We offer above award rates, plus 10% super. Your base rate is \$25/hour plus penalty rates on the weekends. We offer generous staff discounts, with conditions as per the Restaurant Industry Award 2020. The position reports to the Café Manager.

Comfortable fully furnished accommodation (2-bedroom house or studio apartment inclusive of all power, water and internet) may be available to rent on site.

Role description:

The role will be responsible for:

- working with the café manager to manage the day-to-day operations of the kitchen
- providing excellent service to our wonderful regulars, travellers and tourists
- ordering supplies in collaboration with the café manager
- reviewing the menu in consultation with the café manager and owners
- providing support to café staff
- ensuring high standards of health and hygiene
- planting and maintaining the kitchen garden beds
- team meetings with production manager and owners

Selection and evaluation criteria:

- A love of food and people
- Positive and happy engagement with fellow workmates and customers
- A can-do approach, excellent organisation skills and an effective problem solver
- A team player who loves working with others to delight customers
- Experience working in a commercial kitchen, café or restaurant
- A commitment to health, hygiene and workplace safety

Apply in writing addressing the selection criteria to: mandy@platypichocolate.com.au. For more information, contact Mandy on 0433362639