

JOIN THE [A] TEAM

CHEF DE PARTIES, DEMI CHEFS, COMMIS CHEFS, COOKS.

Are you a culinary CRE[A]TIVE? We're saddling up for the 2017 Melbourne Cup Carnival and seeking professional Chef De Parties, Demi Chefs, Commis Chefs and Cooks to help us deliver premium event experiences!

It's major event season; first up is the 2017 Melbourne Cup Carnival. Catering to some of the most prestigious and exclusive marquees around the famed Flemington track – we are now searching for motivated and experienced team members to join us as Chef De Parties, Demi Chefs, Commis Chefs and Cooks

The Details

You must be available to work the 2017 Melbourne Cup Carnival racedays:

- Saturday, 4 November 2017
- Thursday, 9 November 2017
- Tuesday, 7 November 2017
- Saturday, 11 November 2017

The Skills

We are self proclaimed perfectionists, lovers of hospitality and creators of unforgettable experiences. If you have what it takes to join the team you will display:

- Demonstrated experience within a commercial kitchen for major events;
- Proven ability to maintain a clean and hygienic kitchen within legislative guidelines;
- Commitment to delivering outstanding service in a professional and efficient manner;
- Professional grooming & presentation;
- Flexibility to work varied shifts on different days, times and locations; and
- Permission to work in Australia

Apply

To register your interest in the above role/s please complete the following steps:

1. Send your resume to employment@atlanticgroup.com.au
2. In the subject heading of the email please describe what position/s you are applying for i.e. "Chef De Partie"
3. Feel free to include any other information you feel necessary.
We would love to know more about you.
4. Click send and we will be in touch shortly.