FoodLab Sydney | Job Description

Position: Kitchen Hand **Nature**: Flexible, Casual **From**: 1 March 2024 **Pay**: Above award

About FoodLab

FoodLab is a startup social enterprise based in South Strathfield working to help economically vulnerable Australians, primarily new migrants and refugees, improve their lives by helping them to start and grow their own food business. We aim to help improve both their financial position and their emotional wellbeing through the satisfaction that comes through valuable work. We look to leverage food as a healer and connector across all cultures to create an environment that celebrates diversity and drives creativity and industry.

FoodLab runs a training program to teach entrepreneurs all elements of running a food business including both how to cook in a commercial setting, plus the financial and regulatory aspects of running a food business.

To support the program, FoodLab is establishing a catering business to provide both financial support for Foodlab and to be a practical training platform for entrepreneurs, giving them real work experience.

Role Overview

To assist with the preparation of food products and services as part of the FoodLab catering business. This will require you to provide practical support during catering events throughout the week with our entrepreneurs.

Key responsibilities

- 1. Perform required food preparation, cooking and other kitchen duties to support catering events and activities to deliver high quality products to FoodLab clients
- 2. General cleaning to ensure kitchen clean at all times. Maintain a 'beautiful' kitchen space
- 3. Maintain kitchen equipment and storage areas in a clean and safe manner
- 4. Assist with kitchen operations as required
- 5. Work with and encourage entrepreneurs in the kitchen

Key activities

- Work independently and within a team on basic food preparation tasks including weighing ingredients
- General cleaning: wiping down benches, surfaces and floors
- Cleaning kitchen equipment
- Waste disposal
- Use commercial dishwasher to clean dishes and equipment

- Keep kitchen organised and well stocked
- Assist entrepreneurs as required
- Perform basic kitchen operations duties

Skills and Experience required

- 6+ months working in a commercial food business as a kitchen hand
- Basic food preparation skills
- Basic knife skills
- Experience working with refugees and migrants desirable

Capabilities

- Passionate and enthusiastic to start and grow a new social enterprise
- Hard working and prepared to assist in all elements of operating a kitchen as required
- Attention to detail
- Humility and somebody who deeply resonates with the FoodLab vision

To apply, please send your resume and 1 page cover letter to apply@foodlabsydney.org.au