

FoodLab Sydney | Job Description

Position: Chef

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 the Executive Chef to deliver food products and services as part of the catering business. This will require you to provide practical support during catering events throughout the week with our entrepreneurs. As part of this role you will also help provide mentoring and support in the kitchen to 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 customers
2. Work closely with refugee and migrant entrepreneurs to assist in the preparation of diverse and culturally rich dishes
3. Perform setup, execution and pack down of catering events with corporates
4. Work closely with and mentor entrepreneurs at each stage of delivery to teach them new skills as they learn to formalise their own businesses, recipes and event flows
5. Comply with all relevant Australian legislation including but not limited to health & safety and food safety regulation
6. Engage with corporate customers and members of the public during events in a professional manner that supports FoodLab's quality service offering and Brand

Key activities

- Food preparation
- Supporting high quality food preparation in commercial quantities
- Plating up
- Kitchen cleaning
- Mentoring and teaching entrepreneurs how to use kitchen equipment, prepare and cook commercial quantities of food, food safety

Skills and Experience required

- 2+ years working in a commercial food business, preferably events in Australia
- Commercial Cookery Cert III
- Current Australian drivers licence and clean driving record
- Demonstrable customer service skill and experience including dealing directly with corporates and/or members of the public
- Experience working with refugees or migrants desirable
- Experience training apprentice chefs desirable

Capabilities

- Passionate and enthusiastic to start and grow a new social enterprise
- Hard working and prepared to develop skills and capabilities in all elements of business ownership and management (not just food preparation)
- 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