



Kitchen Attendant

Support the kitchen brigade.

EMPLOYMENT TYPE

Full-time, part-time or casual

REPORTS TO

Sous Chef

AWARD / REMUNERATION

Hospitality Industry (General) Award
(HIGA) — Kitchen Attendant Grade 1-2

01 THE OPPORTUNITY

Support the kitchen at one of Australia's most iconic hospitality destinations

Behind every successful kitchen is a team that keeps it organised, efficient and ready for service. As a Kitchen Attendant, you'll play an essential role in supporting the kitchen brigade by maintaining exceptional cleanliness, assisting with food preparation and helping ensure every service runs smoothly. This role offers an excellent opportunity to develop into a versatile kitchen all-rounder while working alongside an experienced kitchen team.

The venue. Operated by Elizabeth Andrews Catering, the Twelve Apostles Café forms the hospitality sector within the new Twelve Apostles Visitor Experience Centre on Victoria's spectacular Great Ocean Road. Welcoming more than two million visitors each year, the hospitality sector includes a 160-seat indoor café and restaurant, a 68-seat outdoor dining terrace, a premium grab-and-go café, an artisan gelato bar, a takeaway kiosk, and catering for tour groups and special events.

02 ABOUT THE ROLE

As a Kitchen Attendant, you'll support the day-to-day operation of the kitchen through dishwashing, cleaning, basic food preparation and stock handling. You'll work closely with the kitchen brigade to maintain a safe, organised and efficient workplace while contributing to the delivery of exceptional food and service.

03 KEY RESPONSIBILITIES

- Operate the dishwashing and pot-wash areas to support efficient kitchen service.
- Maintain a clean, safe and organised kitchen throughout each shift.
- Complete cleaning schedules in accordance with food safety requirements.
- Assist chefs with basic food preparation, including washing, peeling and portioning ingredients.
- Receive deliveries, correctly store stock and rotate products using FIFO principles.
- Assist with waste management and recycling.
- Support the kitchen brigade wherever required to ensure efficient service.
- Follow food safety, hygiene and workplace health and safety procedures.
- Contribute to a positive, respectful and team-focused workplace culture.

04 ABOUT YOU

- A strong work ethic and willingness to learn.
- A positive attitude and the ability to work well as part of a team.
- The ability to work efficiently in a busy commercial kitchen.
- Good communication and organisational skills.
- The ability to remain on your feet throughout busy service periods.
- Availability to work weekends, public holidays and peak tourism periods.
- Full Australian working rights or a valid visa with work rights.
- Previous kitchen experience is welcomed but not essential — full training will be provided.

05 DESIRABLE

The following experience will be highly regarded:

- Previous kitchen, café or fast-food experience.
- Food Handler or Food Safety certification.
- An interest in developing a career in hospitality or commercial cookery.
- Flexibility to work across a rotating roster.

06 WHAT SUCCESS LOOKS LIKE

Within your first 90 days you will have:

- Confidently managed the dishwashing and pot-wash areas during busy service periods.
- Consistently completed cleaning schedules to food safety standards.
- Provided reliable support to the kitchen brigade during food preparation and service.
- Demonstrated safe food handling and stock rotation practices.
- Become a dependable and valued member of the kitchen team.



How to apply

Apply online at twelveapostlescafe.com.au — choose **Kitchen Attendant** from the role list and attach your resume. Our team reviews every application and will be in touch to arrange a chat. Questions? Email hr@elizabethandrews.com.au.