



# Sous Chef

*Lead kitchen services.*

| EMPLOYMENT TYPE      | REPORTS TO | AWARD / REMUNERATION                                                                     |
|----------------------|------------|------------------------------------------------------------------------------------------|
| Full-time (salaried) | Head Chef  | Hospitality Industry (General) Award (HIGA) — Cook Grade 4; above-award salary available |

## 01 THE OPPORTUNITY

### Lead kitchen services at one of Australia's most iconic hospitality destinations

Great kitchens are built on strong leadership, teamwork and consistency. Working in partnership with the Head Chef, you'll help lead the daily operation of the kitchen, mentor the kitchen brigade and ensure exceptional food quality across every service. In a seven-day operation, you and the Head Chef will alternate leadership of the kitchen, making this a genuine leadership role with the autonomy to run services, develop your team and contribute to the ongoing success of the venue.

**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 Sous Chef, you'll support the Head Chef in leading the daily operation of the kitchen while taking ownership of services in their absence. You'll coordinate production, mentor the kitchen brigade, maintain exceptional food safety standards and ensure every service is delivered with consistency, quality and efficiency.

## 03 KEY RESPONSIBILITIES

- Lead kitchen operations and independently run full services, including weekends and peak tourism periods.
- Coordinate daily production, prep lists and ordering based on forecast demand.
- Mentor and develop Commis Chefs and Kitchen Attendants through coaching and section sign-offs.
- Maintain exceptional food quality, consistency and presentation standards.
- Ensure compliance with food safety, allergen management, HACCP and workplace health and safety procedures.
- Oversee receiving, storage, stock rotation and assist with stocktakes.
- Support menu development, seasonal specials and continuous improvement while meeting food cost targets.
- Monitor workflow and production to ensure efficient kitchen operations.
- Work collaboratively with the Head Chef and front-of-house leadership team to deliver seamless service.

#### 04 ABOUT YOU

- Certificate III in Commercial Cookery or equivalent trade qualification.
- Demonstrated experience leading kitchen sections in a high-volume commercial kitchen.
- Confidence running a kitchen service independently.
- Current Food Safety Supervisor certification, or willingness to obtain prior to commencement.
- Strong leadership, communication and organisational skills.
- A calm, hands-on approach and the ability to mentor others.
- Excellent time management and attention to detail.
- Availability to work weekends, public holidays and peak tourism periods.
- Full Australian working rights.

#### 05 DESIRABLE

The following experience will be highly regarded:

- Experience training apprentices, Commis Chefs or junior kitchen staff.
- High-volume café or tourism hospitality experience.
- Experience operating in highly seasonal environments.
- A genuine desire to progress into a Head Chef role.

#### 06 WHAT SUCCESS LOOKS LIKE

*Within your first 90 days you will have:*

- Confidently led full kitchen services, including peak weekend trading.
- Established accurate production planning and ordering systems.
- Successfully mentored Commis Chefs through section competency sign-offs.
- Maintained exceptional food safety, quality and presentation standards.
- Become a trusted leadership partner to the Head Chef and wider management team.



### How to apply

Apply online at [twelveapostlescafe.com.au](https://twelveapostlescafe.com.au) — choose **Sous Chef** 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](mailto:hr@elizabethandrews.com.au).