



Optimism



Dynamic Confidence



Playfulness



Real Connections

Chef De Partie Full Time Position Penrith Panthers

We have an exciting opportunity for an experienced Chef De Partie to join our first class kitchen team and work with some of the most highly regarded chefs in the NSW club industry.

Working in a large venue with multiple catering outlets, the chefs at Penrith Panthers have the opportunity to perfect their skills in a range of cooking styles. Joining an energetic kitchen team who strive to lead the way in catering, you will enjoy:

- A friendly and supportive team environment
- Modern kitchens and equipment
- Busy cook to order and buffet kitchens
- Catering for functions, banquets and events
- Flexible working hours
- Opportunities for career development.

We're looking for a committed chef with previous Chef De Partie or Demi Chef experience. You will have excellent communication and organizational skills, and a passion for presenting high quality food to the customers. You will need to be available 7 days / week to work as required on a rotating roster.

Terms and conditions of the Panthers Group Enterprise Agreement and above award rates of pay apply.

Want to Apply? Complete an Internal Application Form (FRM30A26) and attach a copy of your updated resume.

Know someone who's perfect for this role? Refer someone you know by completing the Candidate Referral Form (FRM30A28). These forms can be found on the intranet, or by contacting the People & Values Team. Please send you completed forms to:-

The People & Values Team
Panthers Group, Locked Bag 8322, Penrith, NSW, 2751
Or via email: employment@panthers.com.au

For further information please contact John McGann on 4720 5517
Applications close: 5pm Wednesday 9 November 2011