

Role Description

Chief Cook

Inclusion and Diversity

We all have a role in making our workplace one that embraces and values diverse backgrounds, perspectives and life experiences, creating a workplace where [we all belong](#).

Reasonable adjustments may be discussed with your manager, approved and documented to support and promote human rights and diversity across the workforce.



Job Evaluation No.

16383

Content

Manager No.

16/218768

Work Unit

Nominated School

Nominated Region

Early Childhood and State Schools Division

Location

Various locations throughout the State

Classification

OO4 General Employees (Qld Government Departments) and Other Employees Award – State 2015

38 hour week

Your employer

The Department of Education (DoE) is committed to giving all children a great start, engaging young people in learning, creating safe and inclusive workplaces and investing in communities for a stronger Queensland.

Our human rights commitment is to create a stronger, fairer Queensland by respecting, protecting and promoting human rights in everything we do. Our objectives are: A great start for all children, Every student succeeding, Building Queensland communities, Safe and capable people delivering our vision, Fair and safe workplaces and communities. Our vision is one of equity and excellence in a progressive, high performing education system that realises the potential of every student.

For more information about the department, please visit our website at www.qed.qld.gov.au

Your opportunity

As the Chief Cook you will:

- Effectively manage the kitchen and provision of food to the dining hall and oversee the preparation of rosters, menus and food orders.
- Oversee the establishment and maintenance of hygienic operations within the kitchen and supervise food preparation and cooking practices.

The Chief Cook reports to the Head of Campus (or delegate) for the operations of the kitchen and dining hall. The Chief Cook has a number of staff and students working in the kitchen.

Your role

Appointments in the public sector are merit-based and will be assessed by looking at what you have done previously—the knowledge, skills and experience you have built, your potential for development, and your personal qualities.

Responsibilities include:

- Manage and assist kitchen staff to learn appropriate cooking and food preparation techniques.
- Manage kitchen and dining services and provide feedback regularly to the head of campus (or delegate) regarding the quality of service and provisions.
- Ensure kitchen equipment, utensils and the handling of food and preparation of meals is performed in a hygienic and safe manner.
- Monitor the use of kitchen appliances and equipment and advise when items need replacing, repairing or removing.
- Oversee the serving of meals, washing up and disposal of scraps.



- Oversee the cleaning and maintenance of food preparation surfaces, cold room shelving and internal shelving in refrigeration and freezer units.
- Demonstrate safe and effective use of kitchen appliances to kitchen staff and students and provide training in their use.
- Ensure food storage is appropriate, hygienic and in accordance with the standards outlined by health controlling authorities within relevant legislation and regulations.
- Train staff in the operations and procedures of the kitchen and dining hall.
- Assist the head of campus in the selection of new staff.

Other responsibilities (as required)

- Other suitable duties, consistent with the duties and responsibilities of the position as directed by the supervisor or nominated delegate.

A mandatory requirement of this role is:

- In accordance with the [Working with Children \(Risk Management and Screening\) Act 2000](#) a person is prohibited from working in regulated child-related employment unless the person holds a current Working with Children Check clearance (blue card) issued by Blue Card Services.
- A food safety competency/certificate.

Competencies – How you may be assessed

[Leadership Competencies for Queensland](#) describes what highly effective, everyday leadership looks like in the public sector. In simple, action-oriented language, it provides a common understanding of the foundations for success across all of our roles within the department.

Vision:

- Leads strategically – thinks critically and acts on the broader purpose of the system.
- Stimulates ideas and innovation – gathers insights and embraces new ideas and innovation to inform future practice.
- Leads change in complex environments – embraces change and leads with focus and optimism in an environment of complexity and ambiguity.
- Makes insightful decisions – makes considered, ethical and courageous decisions based on insight into the broader context.

Results:

- Develops and mobilises talent – strengthens and mobilises the unique talents and capabilities of the workforce
- Builds enduring relationships – builds and sustains relationships to enable the collaborative delivery of customer-focused outcomes.
- Inspires others – inspires others by driving clarity, engagement and a sense of purpose.
- Drives accountability and outcomes – demonstrates accountability for the execution and quality of results through professionalism persistence and transparency.

Accountability:

- Fosters healthy and inclusive workplaces – fosters an inclusive workplace where health, safety and wellbeing is promoted and prioritised.
- Pursues continuous growth – pursues opportunities for growth through agile learning and development of self-awareness.
- Demonstrates sound governance – maintains a high standard of practice through governance and risk management.

Additional information

- This role description works in conjunction with the Candidate Information Package.
- **Temporary positions:** - The duration of this position will be dependent on work demands and the availability of ongoing funding and model allocated resources.
- It would be highly desirable for the successful applicant to possess a recognised;
 - Trade qualification in Cookery – Minimum – Cert IV in Commercial Cookery and;
 - certification in Hazard Analysis and Critical Control Points (HACCP) Based Food Safety Planning and/or equivalent.