

## **Selection Criteria – 1<sup>st</sup> Year apprentice**

### **Personal Requirements:**

- Excellent attention to detail
- Neat personal appearance
- High level of personal hygiene
- A customer focused attitude
- Self motivated with a problem solving mindset
- Excellent communication skills
- Ability to work in an organized, efficient and professional manner
- Able to work as part of a team in a small kitchen
- Good memory
- Ability to taste a wide range of foods
- High level of fitness necessary to work on your feet in a fast paced environment for 8 hours

### **Skill Requirements:**

- Ideally a minimum of Certificate II in Kitchen Operations or experience working in a hospitality environment
- Food Handlers Certificate
- A passion for food and quality cooking
- Positive personality and a can do attitude
- Be able to work with and communicate effectively with other staff
- Demonstrated ability to multi task
- Ability to efficiently use a range of chef's knives safely and effectively
- Work in an organised, efficient and professional manner
- Ability to multitask
- Level of fitness necessary to work on your feet in a fast paced environment for 8 hours
- Clear written communication skills
- Ability to perform simple mathematical calculations

### **Desired Qualification:**

- Food handlers certificate
- Certificate II in Kitchen Operations

### **Reporting Structure:**

- Reports to the Sous Chef
- Liaise with the FoHS, Barista, Waiters and Sous Chef to ensure the timely and correct delivery of products