

## SOUS CHEF - italian

FRATELLI Frankston • Frankston VIC 3199

 **Not provided**

 **Work type**  
Full time

 **Contract type**  
Permanent

### Skills

PRESENTATION SKILLS

ITALIAN CUISINE

MANAGERIAL

SOUS CHEF

CHEF DE PARTIE

FRANKSTON

### Full job description

We pride ourselves on providing exceptional Italian cuisine using locally sourced, fresh produce, we produce almost everything from scratch on premises.

We create delicious comfort food in the style of an **Italian Trattoria**, and this is why our customers love returning to us.

#### Benefits and culture:

- Attractive Salary– Potential to earn above award wages
- Beautiful Location– Come to work every day in Frankston, where it's cheaper to live than a major city! And close to the Beach.
- Accommodation Assistance– If you're looking to make the move for the role, we can assist you with accommodation for short term interim period
- Long Term Stability available
- Direct Access to Owners
- Family Friendly work environment

#### The Role:

### Job details

 **Date posted**  
16 May 2022

 **Expired On**  
16 Jul 2022

 **Category**  
Hospo, Tourism & Food Services

 **Occupation**  
Chef

 **Base pay**  
Not provided

 **Contract type**  
Permanent

 **Work type**  
Full time

 **Job mode**  
Standard business hours

 **Career level**  
MANAGER  
EXECUTIVE  
SENIOR

 **Industry**  
RESTAURANTS

 **Sector**  
PRIVATE BUSINESS

 **Work Authorisation**  
AUSTRALIAN CITIZEN /  
PERMANENT RESIDENT

 **Company size**  
11 to 50

We have an exciting opportunity for an experienced **Sous Chef** to join our professional team on either a permanent, full-time, part-time or casual basis.

Come to work every day and enjoy working in a locally long-standing renowned restaurant.

Specialising in Italian Cuisine, we are open 7 days for lunch and dinner with a seating capacity of 250 people with a busy restaurant and takeaway, so you will be required to work on weekends or at least on Friday & Saturday nights between 5-9pm.

**Skills and experience:**

Ideally, you are a proficient individual with a passion for food. Driven to provide the best quality of food consistently. You must possess the following skills to be considered for **the role**:

- Full Australian working rights (this is a long term position, requiring unrestricted Australian working rights)
- Minimum 3 years' experience
- Previous experience with Italian cuisine
- Experience working in a fast-paced restaurant
- Love working in a team
- Excellent presentation skills
- Managerial People Skills
- Calm patient persona
- Share your skills and have a desire to teach your staff
- Involve your team in menu decisions

Annual salary or package is negotiable, so come in for a confidential discussion.

We offer a supportive team environment with good hours. Our trading hours are 7 days per week 10:30am to 10pm. We are seeking a dedicated team member we can support and we can offer an immediate start.

**To explore this opportunity**, simply pop in and meet with us on any day your free between 11.30am to 6pm... Ask for Rangi, Patrick or Michael Senior.

Also, feel free to send us your resume via email:

email: [admin@fratellifrankston.com.au](mailto:admin@fratellifrankston.com.au) / [jobs@fratellifrankston.com.au](mailto:jobs@fratellifrankston.com.au)

website: [www.fratellifrankston.com.au](http://www.fratellifrankston.com.au)

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