



## HEAD CHEF - LAKESIDE RESTAURANT

- \$80-90K
- GREAT WORK/LIFE BALANCE
- CAREER GROWTH OPPORTUNITIES
- SUSTAINABLY CERTIFIED
- FLEXIBLE DAY SHIFTS

Lake Moodemere Estate is located in the midst of Victoria's wine country, Rutherglen. The cellar door, restaurant and accommodation is perched on the bank of Lake Moodemere and the Moodemere State Reserve, part of the Murray River System.

The business is owned and operated by Michael and Belinda Chambers, sixth generation vignerons in the Rutherglen. The Moodemere experience is inspired by family gatherings, sharing food, wine, the beauty of the landscape and the bounty of Estate Grown produce.

Lake Moodemere Estate has been awarded one of Australia's Top 50 Vineyards from 2021 - 2023. The Lakeside Restaurant is included in the Age Good Food Guide 2024 and received the Critics Choice in 2023. We became North East Victoria's first Certified Sustainable Vineyard in August 2021. We are in the process of receiving Carbon Neutral certification throughout all streams of the business. Along with our Viticulturist, Joel Chambers, we are committed to greener productivity for future generations.

## THE ROLE

We are looking for a passionate Head Chef with an eye for detail and exceptional organisational skills. The ideal candidate will be friendly, meticulous, have excellent communication skills, advanced creativity and talent in menu development & execution, an understanding of OH&S, record keeping and reports, staff coordination & supervisor skills, and a passion for customer service and events. The role is full time with day time hours including weekends and public holidays. Evening hours will be based on booked events or functions. Flexibility of week days and hours is offered.

## MAIN ATTRIBUTES

- Exhibit creativity and talent in menu development
- Enjoy having the responsibility of a small team
- Have a strong work ethic and can-do attitude
- Ability to think on your feet and resolve issues
- Coordinate, motivate and develop your team
- Have an impeccable level of cleanliness
- Confidently execute food costing, supplier pricing and inventory tracking
- Develop & execute budgets, run-sheets & reports for event/festival menus
- Have an exceptional understanding of OH&S Procedures and record keeping
- Have a passion for the hospitality industry and genuinely good food
- Be available to work weekends, public holidays and events
- Share our commitment to sustainability

## EXPERIENCE AND SKILLS REQUIRED

- Previous experience working in quality kitchens
- friendly, positive, honest & loyal
- constructive, hands on approach
- excellent organisation & problem solving skills
- certificate III or IV in Commercial Cookery
- comfortable working in an open kitchen, on a seasonal, rolling menu
- CPR, First Aid and AED certifications
- Self-motivated, hard working team-player with a positive and constructive attitude
- Ability to think on your feet and resolve issues
- Staff recruitment and coordination
- Preparation of detailed run sheets and reports for festival & event menu execution
- Execution of OH&S Procedures and record keeping



## WHAT WE CAN OFFER

- A dynamic and exciting work environment at one of Victoria's most beautiful wine properties.
- Opportunities for career growth, development and training
- An amazing waterfront location in the heart of wine country.
- Rare opportunity to work day shifts with occasional evening work for functions
- Flexible working arrangements
- Work with Estate produced ingredients in a sustainably certified business
- You will be encouraged to create and innovate
- A positive and supportive team culture.
- Salary options may include accommodation, wine, access to sporting facilities and more.
- A vibrant regional industry and community with opportunities for social engagement across a diverse range of demographics and interests.



**SEND YOUR CV AND RESUME TO [BELINDA@MOODEMEREWINES.COM.AU](mailto:BELINDA@MOODEMEREWINES.COM.AU)**