

Position Vacant: Kitchen Hand



POSITION STATUS	Part-time (12 hours p/week) Temporary (12 months)
REQUIREMENTS	Valid Working with Children Check (WWCC) – for paid work
APPLY	<p>Email: careers@stmarys.nsw.edu.au</p> <p>Applications must include:</p> <ol style="list-style-type: none"> 1. Completed application form (Admin/Non-Teaching) 2. Current CV 3. Cover letter (1 page) addressing the <i>Essential Requirements</i>
ENQUIRIES	<p>People and Culture Team, St Mary Star of the Sea College (02) 4228 6011 careers@stmarys.nsw.edu.au</p>
APPLICATIONS CLOSE	Sunday 29 May, 11pm

The Opportunity

The Kitchen Hand supports the efficient and effective day-to-day operation of the Food Technology and Hospitality classrooms. This includes assisting in the collection of food supplies, preparation for cooking, and ensuring that kitchen equipment and resources are maintained in a safe, hygienic, and tidy manner.

- Part-time, temporary (12 months)
- 8 hours p/week
- School Term time only (38 weeks per year)
- Salary and conditions in accordance with the NSW Catholic Independent Schools (Support Staff - Model B) Multi-Enterprise Agreement 2020

About You

- Strong work ethic - reliable, punctual and hard-working
- Able to maintain a high standard of professionalism in a busy, fast-paced environment
- Thorough and efficient, willing to undertake routine and repetitive kitchen duties
- Team player with the ability to be flexible and responsive to day-to-day requirements within the Food Technology and Hospitality classrooms

Essential Requirements

- Excellent communication and interpersonal skills
- Ability to work as a positive and cooperative team member
- Ability to work proactively and undertake repetitive, routine procedures requiring the use of some discretion
- Ability to follow directions and manage own time effectively
- Flexibility and commitment to the provision of a high standard of work
- Good personal hygiene with knowledge of safety and hygiene practices and a demonstrated commitment to following applicable work, health and safety requirements
- A certificate in Food Safety or Kitchen Operations is desirable