



TOWNSVILLE GRAMMAR SCHOOL

Chef (Boarding)

Townsville Grammar School is one of the original Grammar Schools of Queensland. The Year 7-12 campus is located on the original site at North Ward. The School also operates two Junior School campuses, both offering Pre-Prep to Year 6, at Annandale and North Shore.

Townsville Grammar School is a co-educational, non-denominational School with a current enrolment of approximately 1250 students, including 125 boarders (7-12), of whom approximately 25 are international students.

As one of the eight original Grammar schools in Queensland, Townsville Grammar School was established in 1888 and has offered boarding since this time. The School has a long-standing reputation as the leading academic school in Northern Queensland, also offering the International Baccalaureate Diploma Programme for Years 11 and 12.

We are looking for an enthusiastic, qualified chef for a full time (during term time) role at our prestigious North Ward campus.

About the role

Duties of the role include:

- Prepare, cook and appropriately present meals and buffets for pupils, staff and special functions as required.
- Ensure routine day to day as well as specialised cleaning of kitchen equipment, work surfaces, kitchen floors and storage areas, as directed by the Catering Manager.
- Ensure waste is controlled with regard to preparation and cooking.
- Maintain the highest standards of health, hygiene and safety.
- Manage and control all food, to include; receiving and checking stock, checking equipment and materials are used correctly, closely monitoring portion control.
- Cater for functions and events.
- Ensure that routine data is collected as required and that all daily checks, including temperature control during production, preparation, service and storage are carried out properly.

A full position description is available from the School's website.

NORTH WARD

45 Paxton Street, North Ward, QLD 4810 | 07 4722 4900

ANNANDALE

1 Brazier Drive, Annandale, QLD 4814 | 07 4412 4800

NORTH SHORE

North Shore Boulevard, Burdell, QLD 4818 | 07 4412 6600

About our ideal candidate

Ideally, you will be able to demonstrate the following:

1. Experience in a professional kitchen with qualifications or equivalent trade experience including work in events and catering.
2. Ability to show initiative and be flexible and adaptive.
3. Work cohesively in a team environment as well as working autonomously where required.
4. Thorough understanding of OH&S, HACCP and Food Safety practices
5. A high attention to detail with a hands-on approach.
6. Ability to work across a 7 day roster including early starts and some weekend work – school term periods only/pro rata salary. Candidates must be able to occasionally work during term break for pre-arranged events.
7. Working with Children Blue Card (or ability to obtain).

To apply

To apply, provide a cover letter, CV, and details of two current referees. In the context of the duties of the role, please outline in your cover letter how you meet the description of our ideal candidate. Applications should be submitted as soon as possible and will be considered on receipt. Applications close on 13 February 2024 (but may close earlier if a suitable candidate is found). Inquiries should be directed to the Catering Manager on phone number: 0408 054 820.

Please send your application to: employment@tgs.qld.edu.au