



Hanmer Springs
Thermal Pools & Spa

Job Description

Job Title: Café Chef

Reports to: Café Manager/Head Chef

About us: Hanmer Springs alpine village, a place where history, wellness and connection come together. Our story is rooted in the rich heritage of our thermal pools and spa, offering a unique experience that promotes relaxation, rejuvenation, and sense of community. Not only is Hanmer Springs Thermal Pools & Spa an exceptional place to visit, but it is also an exceptional place to work with strong Vision, Purpose, and Values.

Our Vision:
To be the most loved and memorable group of experiences in New Zealand

Our Purpose:
To create enriching experiences connecting people to each other and to our place.

Our Values:

 Manaakitanga Care	 Rangatiratanga Leadership	 Kaitiakitanga Guardianship	 Whanaungatanga Family
People are the heart of our business. Our culture is to care for, respect and value our customers and team members	We will maintain personal integrity and ownership in all actions and decisions we undertake	We will as guardians, conserve and cherish our environment, continually improving our sustainable practices	Our people, community and visitors are family. We will cultivate a sense of belonging, support, collaboration, and teamwork
			

About the role:

To assist the Head Chef or Senior Sous Chef in the day to day running of the kitchen. Direct the preparation, seasoning and cooking of main menu items. To take full control of the quality and account for each and every order and delivery to ensure value for monies spent.

Responsibilities:

- To take direction from Café Manager, Head Chef or Senior Sous Chef and be able to work well under pressure and in a time sensitive environment.
- To ensure cafe service is prompt and efficient to meet the required standards
- To ensure that company and statutory hygiene standards are maintained in all areas
- To ensure that new or transferred employees have an effective induction programme
- To ensure that consumable and non-consumable goods are ordered, handled, and stored in the correct conditions
- To ensure that products are used with little or no waste matter and to their maximum potential
- To prepare and food items as per our requirements which include but are not limited to baking items, sandwiches, salads, savoury items and desserts as well as cooking to order for the menu, whilst ensuring that recipes and food safety procedures are followed at all times.
- Assist with menu planning and ideas for functions.
- Maintains a safe, orderly and clean kitchen and demonstrates this by example, using proper food-handling techniques and follows all safety procedures.
- Ensures kitchen, storage and surrounding areas are kept clean and organised.
- To direct and co ordinate activities with all kitchen staff to achieve the volumes of product to ensure levels are of the freshest and quality required to maintain standards, availability and pricing
- To ensure the correct rotation, labelling and storage of each commodity.
- To ensure that all staff is constantly trained to effect good portion control and pleasing presentation of all dishes so that every dish that leaves the kitchen meets the required standard laid down the company.
- To take necessary steps in the event of Fire, evacuation, civil defence, burglary or theft.
- To ensure maximum security in all areas under your control and that staff are fully aware of the importance of key security systems.
- The secure closure of the kitchen areas and the shutdown of equipment at the end of shifts.
- To understand the proper use of kitchen equipment including stoves, refrigeration, knives, pizza oven, mixers etc and to adhere to this proper use and report any non compliance or safety issues immediately.
- To be fully conversant with all statutory requirements regarding the food and beverage operation, that all licenses are not jeopardised.
- To be readily available at all times to deal with situations with a courteous and efficient manner.
- To be fully aware of trends in the industry and make suggestions for improvements of the operation.
- To attend all required meetings
- To carry out all reasonable requests and tasks which may arise from time to time not mentioned in the above.
- To possess a commitment to offering quality service and excellent food.

Candidate Requirements:

- Have a passion for food both taste and presentation
- Be a leader who can work alongside their team in a calm and professional manner
- Be able to multi-task and prioritise workload with strong organisational skills
- Ability to operate effectively in situations or pressure

- Be flexible and adaptable
- Excellent communication skills and able to communicate with customers, staff, contractors and suppliers.
- Understand food costs and margins
- Have current first aid certificate or willing to obtain one
- High standards of cleanliness and take pride in his/her appearance
- Be able to show initiative
- Have ability to effectively supervise and delegate

Limitations on Authority:

Matters which must be referred to the Café Manager and or Head Chef in the first instance will include:

- Serious safety problems
- Maintenance problems, machine breakdowns
- Security breaks
- Health & Safety matters
- Major work problems preventing the performance of listed tasks and responsibilities.