



Chef

About the Bethesda Clinic

The Bethesda Clinic, opening in early 2023, will be the first private mental health clinic and service south of the river.

Based in Cockburn, this exciting new offering will be centred on a consumer partnership model, involving experts in their fields, to deliver multidisciplinary care. Architecturally designed, encompassing wellness themes throughout, this state-of-the-art facility will explore new holistic care models through innovation and digitisation.

Mirroring the values that underpin Bethesda Health Care, the clinic will have a diverse, inclusive and engaged workforce culture with a focus on development opportunities to consistently exceed consumer expectations.

About the role

The Chef is committed to ensuring all hospital catering supplies are carried out in line with all Food Safe standards as well as managing the kitchen and associated areas while working collaboratively with catering staff, patients and other users while contributing to the achievement of overall strategic objectives of the organisation.

Key tasks include:

- Assisting Head Chef in running the catering services on day-to-day basis
- Successful management of the kitchen operations in the absence of the Head Chef
- Initiating and supporting quality activities within the department
- Actively participating in decision making and implementing
- Investigating and raising work orders for equipment within the department for safety and quality in the absence of the Head Chef
- Taking an active part in development of new menus
- Ordering and maintaining stock in the absence of the Head Chef
- Adhering to documentation procedures related to Food Safe and supervision
- Ensuring Safety and OSH requirements are being met within the department
- Assisting in special diets as required
- Managing catering functions special events and requests
- Bulk cooking and specialized catering

What we require

- Qualified chef with at least 2 years experience preferably within a hospital/hotel environment
- Experience with food safety standards
- Food costing and menu planning
- Adherence to OSH legislation and requirements
- Awareness of Infection Control principles and practices
- Quality improvement and risk management frameworks
- National Safety and Quality Health Service (NSQHS) Standards (related to food service)



- Current Police Check (no more than 6 months old)

Employee Benefits include

- Competitive salary and benefits, including salary packaging options.
- Flexible working arrangements.
- Contemporary Learning and Development Systems.
- Professional and Personal Development Opportunities.
- Technology rich, state of the art environment.
- Free parking

How to Apply

For further information contact cliniccareers@bethesda.org.au

To view the job description and learn more about the hospital, visit www.bethesda.org.au/career-opportunities