

Line Chef

The Mansfield Golf Club is looking for an energetic line chef who is passionate about the profession, and thrives in a team environment, can demonstrate through experience and references a strong work ethic, can work autonomously and is able to step up to new challenges.

You will be expected to fit into the roster and be available for split shifts and weekend work. You will be responsible for preparing, producing and presenting all foods according to our standard, as directed by the Head Chef in charge and provide superior quality food in a timely and professional manner.

This is a full time position with an attractive salary dependent on experience and skill level.

To apply, please forward a covering letter and resume explaining why you would like to work for The Mansfield Golf Club culinary team and what attributes make you an outstanding and committed applicant.

Chris Anderson

General Manager

info@mansfieldgolfclub.com.au