



Back of House Kitchen Hand

An excellent and rare opportunity exists for an energetic, well presented, hardworking and reliable staff member to join our dynamic BoH team!

We have an opening for a permanent part-time role, min. 20 hours per week.

Must be able to work Thursday, Friday, Saturday & Sunday evening shifts.

About Us:

Opening our doors in Thomastown over 4 years ago, we are a casual and family friendly dine-in and take-away restaurant with a fully licenced bar and dedicated function / private dining space. We offer lunch and dinner 6 days a week, as well as catering, and we are growing fast!

We offer:

- Award wage
- Uniform provided
- Great perks including staff meals
- Supportive environment with great systems and on-the-job training to help you thrive in your role

About You:

- Minimum 2 years' experience in similar role
- Well-presented and punctual with a solid work ethic
- Able to work autonomously and as part of team
- Strong verbal communication skills to be able to effectively interact and work with fellow kitchen workers, ensuring you maintain a harmonious relationship with other members of the service team both front of house and back of house
- Uncompromising attitude to food handling and hygiene skills, with an unwavering commitment to maintaining a clean & safe working environment
- Able to work under pressure during fast-paced service periods
- Excellent attention to detail, especially regarding to portion control
- Highly organised with the ability to multi-task
- Food handling certificate is looked upon favourably; however, a willingness to undertake free, online "Do Food Safely" program following commencement of employment is acceptable



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About the Role:

- Meal assembly for dine in and take away including Uber Eats and DoorDash platforms
- Arranging large amounts of trayed food for off site catering
- Operation of fryers and flat-top grill
- Housekeeping – pantry, coolroom and non-consumables stocks kept neat and orderly
- Autonomous management of stock rotation
- Food prep including salads and mac n cheese
- Dishwasher fill-in as may be required

You must have full working rights to work in Australia be eligible for this role.

If you think this job is the fit for you, please forward your resume to info@thesmokepit.com.au or phone Fano Konstandara on 0420 814 835 if you would like to discuss the role in further detail.