

ROLE DESCRIPTION

Chef

	Campus: Robina Region: Gold Coast		Closing date: 4.00pm 16 October 2026
	Business Unit: Restaurant & Café Team: Green Fields Restaurant		For further information, please contact: Contact name: Django Russell Role: Head Chef Email: django.russell@tafeqld.edu.au Or check out our Applicant Information Guide
	Award: TAFE Queensland Award – State 2016 Agreement: TAFE Queensland (TAFE Services Employees) Certified Agreement 2025 Classification Level: OO4 Salary: \$48.76 to \$53.37 per hour, plus superannuation contributions of 12.75% of your salary		
	Status: Casual		Winner: Queensland Large Training Provider of the Year 2024
	Job ad reference: TQ2026-1011		

About TAFE Queensland

TAFE Queensland is proud to be the largest and most experienced Vocational Education and Training provider in the State, with a history of serving Queensland communities for more than 140 years.

At TAFE Queensland, we hold true to our values and keep our customers at the centre of everything we do. By living these values, we continue to strengthen TAFE Queensland's reputation as a leading provider of high quality education and training. Our people are recognised for demonstrating these values in their everyday work.

				
Safety first	Working together	Focusing on our customer	Taking responsibility	Showing initiative

Your opportunity

As the Chef, you will:

- Effectively supervise the day-to-day kitchen operations of the Green Fields Bar + Restaurant to achieve educational and commercial outcomes and deliver an outstanding customer experience.

Green Fields Bar + Restaurant, located at TAFE Queensland's Robina campus, is Robina's only rooftop restaurant and bar, offering a vibrant and sustainable dining experience. Proud winner of the **2024 Restaurant & Catering Hostplus Award for Excellence** in the **Contemporary Australian Restaurant – Informal Dining** category, Green Fields is celebrated for its exceptional food, service, and commitment to sustainability. Join a passionate team dedicated to creating memorable moments in one of the Gold Coast's most unique culinary destinations.

This position reports to the Operations Manager, Restaurant & Café.

Key responsibilities

- Ensure an outstanding guest experience by:
 - Ensure that all menu items are prepared and presented according to established recipes and standards.
 - Assist in the development of menu and concepts for all food and/or bar outlets, and catering events.
 - Monitor competitor and industry trends.
 - Ensure that all kitchen equipment and storerooms are in proper operational condition and are cleaned on a regular basis adhering to Hazard Analysis Critical Control Points (HACCP) standards.
 - Undertake all practical measures to identify, assess, control and monitor workplace risks to health
 - Assist in the development of procedures and guidelines relating to specific workplace health and safety issues within the departments.
 - Maintain targets in forecasts, plans, and departmental production.
 - Responsible for proper storage, labelling and use of all food supplied to prevent unnecessary spoilage and to maintain cost control.
 - Maintain updated and accurate costing and documentation of all dishes prepared and sold in the food and beverage operations.
 - Supervise day-to-day kitchen activities, plan and assign work, and establish performance and development goals for team members. Provide mentoring, coaching, and regular feedback to help manage conflict and improve team member performance.
 - Assist Kitchen team in the set and service of Restaurant and Events within the campus.
 - Liaising with TAFE Queensland staff to arrange internal catering for events as required.
- Work with the Head Chef to ensure that the kitchen provide a seamless student experience, providing high quality learning outcomes whilst maintaining commercial viability and an excellent customer experience.
- Supervise staff (which will include students) on each shift for the café and other outlets as required, ensuring the uniform and grooming standards are adhered to.
- Provide guidance to kitchen students in the use of equipment that is used in a commercial kitchen environment.
- Provide orientation and ongoing coaching to back of house staff and students within the café and other outlets as required.
- Maintain accurate records and report to the Head Chef in relation to the cafe including, feedback, staffing issue and daily sales.
- Consider the United Nations Sustainable Development Goals and incorporate sustainable practices into all aspects of the role and service delivery.
- Model and actively promote an ethical and safe work environment that supports a culture of zero harm and best practice regarding health, safety, wellness and sustainability.
- Contribute to the success of transformation and cultural change through promoting and modelling the established values of Showing Initiative, Working Together, Focusing on our Customer and Taking Responsibility.

How you will be assessed

Within the context of the role description above, the ideal applicant will be someone who has the following key capabilities:

1. Demonstrated experience in overseeing an outlet operation whilst delivery high quality cuisine, in particular the ability to demonstrate a sound knowledge of new menu trends, healthy cuisine and local produce.
2. Proven experience in building and sustaining productive internal and external relationships and working collaboratively including the ability to work proactively and supervise back of house staff and students.
3. Proven strong time management skills, impeccable attention to detail and the ability to work under pressure.
4. Demonstrated understanding and commitment to food safety legislation and HACCP.
5. High level communication, coaching and customer service skills, with internal/ external clients.

About you

Mandatory requirements:

- Certificate III in Commercial Cookery or
- Certificate IV in Commercial Cookery

Highly desirable:

- Five years' experience as a Chef, with at least two years in a supervisory capacity
- Understanding of the United Nations Sustainable Development Goals and the ability to adapt sustainable practices into all aspects of the role and service delivery.

How to apply

To apply for this role, please provide the following:

	• a detailed resume including the contact details for two referees (one of whom is your current supervisor) Applications must be submitted via TAFE Queensland's recruitment portal.
	For more information, • check out our Applicant Information Guide • or visit TAFE Queensland's website.

Additional information

- You will be required to work a varied roster including mornings, evenings, weekend and public holidays.
- You may be required to travel and work across the region.
- Travel and overnight absences from base may be required of this position.
- It would be highly desirable for the incumbent to possess a current driver's licence.
- A criminal history check will be initiated on the successful applicant.
- A non-smoking policy applies across TAFE Queensland campuses, in TAFE Queensland buildings, offices and motor vehicles.
- If the successful candidate has been engaged as a lobbyist, a statement of their employment is required.
- You will be required to complete a period of probation of three (3) months.
- You will be required to complete a range of training activities within the onboarding and induction period, including systems training.