We are seeking a **School Based Apprentice Chef** to join our busy Not for Profit team, in Fitzroy.

Our kitchen works at a fast pace and work schedule will be **Monday – Friday 7am to 3pm**. We understand work/life balance.

You will be working with a team of passionate advocates providing meals for our local homeless community utilising rescued/surplus food.

Training for an apprentice cook covers basic culinary skills, knife skills, knowledge of ingredients, use of commercial equipment and kitchen procedures.

**Your main duties include but not limited to:**

* Assisting the chef in the preparation and cooking of meals (Breakfast & Lunch).
* Training to learn procedures and duties in food preparation.
* Training to learn procedures in food safety.
* Working under the supervision of the chef.
* Operating commercial cooking equipment such as mixers, steamers, fryers, ovens and stoves.
* Serve food when required.
* Kitchen cleaning, such as dish washing and equipment cleaning, sanitation.
* Assists in other areas of food preparation and storage.

**The ideal candidate will:**

* Passionate about providing service to our local community.
* Have a passion for the food industry.
* Be punctual & reliable.
* Be well presented.
* Hold a current Victorian drivers licence.
* Hold a current Working With Children Check

We look forward to your application, please send us your resume if you would like to be considered for this position.    
  
*This is a School Based Traineeship/Apprenticeship.*

To be eligible for an apprenticeship or traineeship you must be an Australian Citizen, Permanent Resident or have full working rights