

## **Sous Chef - Harvest**

### **Let's start with a little about Harvest, Newrybar:**

Harvest Newrybar offers a unique dining experience spanning across a restaurant, historic bakery and local delicatessen, giving visitors the opportunity to learn about sustainability, locality and seasonally prepared food across all districts.

### **When it comes to the role, here is what you need to know:**

Harvest is looking for a Sous Chef to join our already existing talented team. The role will work across both our Restaurant and Deli.

Quite simply, we are looking for Sous Chef that are just as passionate about food and seasonal produce as we are, who can prepare and execute our food offering to an exceptional standard and play a key role in leading the team and fostering a culture of excellence.

### **About you:**

- You are naturally curious and maintain a positive approach to your work, with is evident through the culture you help foster within the team.
- You have excellent knowledge of culinary practices, coupled with a deep appreciation of your craft which ensures you have a desire to constantly grow, develop and expand your knowledge.
- You are imaginative, enthusiastic and have an unyielding commitment to quality and standards.
- You're organised and motivated, which shows through the seamless execution of your work.
- You demonstrate resilience which allows you to thrive in fast paced and dynamic environments.
- You have a hands-on approach with an exceptional eye for detail, ensuring that everything you produce meets the same high quality, consistent standard every time.
- You are an excellent communicator and natural collaborator which is demonstrated through how you approach your work and engage with others.
- You approach your work in a calm and composed manner and thrive in fast paced environments with the ability to manage varied workloads and priorities.
- You are a key leader and mentor to our Back of House team.
- 

### **So now that you know about the role and what we are looking for, a little about the perks of working for Harvest:**

- You get to be a part of a team of talented, focused chefs that are passionate about food and seasonal produce.
- Flexible roster – whilst your hours will be determined by our Restaurant and Deli schedule, we work on the basis of ensuring we provide work/life balance.
- Staff discounts across the precinct
- Your 'office' is perched out the front of the Newrybar precinct, which is bustling with life and nature and within 20 minutes of Byron Bay.
- You will get exposure to each pillar of our business, one that is leading in its field and highly sought after.
- A team that will always have your back and provide for an inclusive, fun and supportive environment.
- 

### **The finer details:**

When it comes to experience required, ideally, you've got experience in a similar level role.

**Location:** Harvest, Newrybar

**Remuneration:** Competitive Salary + Superannuation

**Job Type:** Permanent, full-time, part-time and casual roles on offer

At Harvest, we are genuinely excited about the unique contributions you can make to our business and can't wait to explore this with you. We want you to love what you do and work with your team in delivering amazing outcomes and experiences for everyone you engage and connect with, all whilst having fun.

So, if this sounds like something you'd be interested in, please apply by sending your resume to [chloe@harvest.com.au](mailto:chloe@harvest.com.au) by 14 May 2023.