



Rainforestation Nature Park – Chef De Partie/Sous Chef

Ignite Your Culinary Passion in the Heart of the Rainforest at Rainforestation!

About Us:

At Rainforestation Nature Park, we're not just a destination – we're a sanctuary where nature meets culture, united by our shared commitment to exceptional guest interactions. With a strong dedication to sustainability and a reputation for delivering outstanding experiences, we're leaders in our field. Join our spirited team, contributing to a truly unique adventure.

Role Highlights:

As a Chef De Partie at Rainforestation Nature Park, you'll be instrumental in crafting memorable dining experiences for our visitors. Your culinary talent, innovation, and dedication to quality will enhance the vibrant atmosphere of our park. In addition, you will cover Sous Chef responsibilities on their days off, offering an excellent opportunity to step up in your career.

Key Responsibilities:

- **Culinary Excellence:** Prepare and present a variety of delicious dishes using fresh, locally sourced ingredients, ensuring exceptional taste and quality.
- **Menu Innovation:** Collaborate with the culinary team to create new and exciting menu items that reflect the beauty of the rainforest.
- **Food Safety:** Maintain impeccable cleanliness and hygiene standards while adhering to food safety protocols.
- **Team Collaboration:** Work harmoniously with other team members and departments to ensure seamless kitchen operations.
- **Guest Interaction:** Engage with guests to ensure a memorable dining experience and accommodate special dietary requests when needed.
- **Sous Chef Relief:** Cover Sous Chef responsibilities, managing kitchen operations, and leading the team on Sous Chef days off.

The Ideal Trailblazer:

To excel in this role, you should embody these qualities and qualifications:

- **Passion for Culinary Arts:** A passion for culinary arts and a zest for creating exceptional dishes.
- **Experience:** Proven experience as a Chef De Partie or similar role, with a strong understanding of various cooking methods, ingredients, equipment, and procedures.
- **Creativity:** Ability to bring innovation and creativity to the menu, reflecting the unique rainforest setting.
- **Leadership Potential:** Readiness to take on Sous Chef responsibilities and lead the kitchen team.
- **Adaptability:** Maintain composure and efficiency in a fast-paced, nature-inspired environment.
- **Communication:** Excellent communication skills and a natural ability to work effectively with diverse individuals.

What We Offer:

At Rainforestation Nature Park, you'll enjoy ongoing training, a supportive team environment, and the chance to be part of a family that values sustainability and local community engagement. As an Equal Employment Opportunity employer, we're committed to diversity and inclusion.

How to Apply:

If you're ready to embark on an exciting journey with the CaPTA Group, submit your application today! Send your cover letter and resume to Human Resources at hr@capta.com.au or by calling us on 07 4041 9455.

Learn More About Us:

Visit our website at <https://www.capta.com.au/work-at-capta/> to explore the world of Rainforestation Nature Park and discover the opportunities that await you in the heart of the tourism industry.

Be a part of something extraordinary. Join the CaPTA Group and shape unforgettable memories for our guests while building a fulfilling career in tourism.

