

About the roles

Our Chefs & Sous chefs are the integral members of our Kitchen and helps us to provide wonderful meals to our members and their guests.

What you bring to the role

To thrive in these full-time roles, you will bring your initiative, experience in the kitchen and staff management to our team.

You will also bring

- Equivalent Culinary degree from reliable college or university.
- Previous experience at a senior level in a large catering organisation, executing large events and a la carte service.
- Minimum of 2 years of experience for chef and 5 years of experience for sous chef.
- Your collaborative approach to managing staff and running a busy, high-volume kitchen.
- Ability to interact positively with management, co-workers, members, and the public to promote a team effort and maintain a positive and professional approach.
- Your attention to detail and the ability to identify possible issues and problem solve them along the way.
- Full vaccination certificate

What we can offer

- Above award wages
 - Chef starting at \$70,000+ (depending on experience)
 - Sous Chef starting at \$85,000+ (depending on experience)
- Onsite parking
- Generous meal allowances
- Employee benefits such as discounted gym membership

About us

The Canberra Southern Cross Club is one of Canberra's largest private employers with four hospitality venues and seven fitness centres across the region. We pride ourselves on an established reputation for providing high quality products, service and value in a friendly environment to its members and their guests. We have been a benchmark employer providing fantastic opportunities to develop a highly rewarding career for its employees over the last 50 years.

How to apply

If you would love to join our team, apply now using a current resume.

If you have any questions or would like to talk about the role in more detail, please contact People & Culture team at recruitment@cscc.com.au