Position Description



Position Title	**Senior Production Chef**
Position No	00057545
Delegation Level	006
Job Designation	Coordinator
Organisational Unit	Catering Regional Operations
Work Centre	Bowen Hills
Position Type	Permanent
Rail Safety Worker	No
Medical Fitness Standard	Refer to relevant business instructions.
Performance Plan Type	Team Member - PPR
Shiftworker	No
Classification (Range)	OS5 .1 - OS5 .3
Pay Scale Type	Cust Serv Off Train
Reports to Position	Manager Catering

QUEENSLAND RAIL VALUES:

1 Queensland Rail - We do better together
Treat others with respect - We appreciate everyone's contributions and differences
Empower our people - We have confidence in our people
Act Safely - We work safe, to go home safe
Make a positive difference - We learn from today, to improve tomorrow

Position Purpose

To provide leadership and coordination of the production kitchen team (including some food preparation) to ensure an efficient and effective contribution to the catering function so that organisational and customer needs are met.

Position Responsibilities

1. Participate as a member of the Catering Unit leadership team by contributing to the integration of catering activities, growing the catering business and enhancing the Onboard customer experience.
2. Supervise and provide effective leadership with the delegation of tasks to staff to achieve business objectives.
3. Prepare and present of high quality meals and providing service excellence in all aspects of the dining and customer experience.
4. Promote and lead team development through effective means including training, mentoring and coaching.
5. Ensure compliance in accordance with all relevant legislation and regulations relating to food preparation and production, Workplace Health and Safety (WH&S) and any other relevant statutory Regulation and standards.
6. Manage menu design, food costing and budgets.
7. Ensure high quality customer service is provided to maintain and enhance the customer experience.
8. Supervise and monitor the quality and efficiency of work practices through a focus on quality improvement initiatives and continuous improvement measures.
9. Assist with the formulation of business and sales plans in conjunction with the relevant personnel and assist in the implementation to achieve the desired business outcomes.
10. Supervise the maintenance of an effective and efficient logistics



chain.

Additional Factors
The appointee will be required to :-
- Comply with Queensland Rail's Code of Conduct;
- Observe all legal and safety obligations of the organisation;

What is the key selection criteria
1. High level of skill in production cookery utilising modern technologies and cooking methods.
2. High level of skill in the coordination and efficient operation of a high volume kitchen.
3. Substantial level of leadership and management skills.
4. Substantial knowledge of the hospitality industry with a focus on customer service and catering.
5. Substantial knowledge of relevant food safety legislation and regulations and other relevant standards and procedures.
6. Substantial level of interpersonal, negotiation, written and oral communication skills.
7. Substantial level of skill in menu development, costing and maintaining budgets.
8. Knowledge of and willingness to commit to and work within Queensland Rail's Values and Behaviours.

Pre-employment Checks:
Not Applicable

Pre-employment Qualifications:
What qualifications do I need to hold prior to applying for the position?:
20300281 Nat Drv Lic C (Qld A < 09.04.96)
09912211 SIT30816 Cert III in Commercial Cookery

Health, Safety and Environment Responsibilities
Comply with the overarching document called Health, Safety and Environment Responsibilities MD-11-6843 located in the Safety and Environment Management System.

Personal Protective Equipment needs:
Refer to relevant business instructions.

Safety Publications
Refer to relevant business instructions.

Please Note:
Queensland Rail has a random alcohol and other drug testing program.
Testing can occur anywhere, at any time, on any day.