

Cook | Virgin Lounge Sydney Domestic Airport

Full time or PPT, with flexible hours available over 7 days, Cook Required – Virgin Lounge Sydney Domestic Airport.

TWG Hospitality Services (Trippas White Group) is considered one of the most exciting and dynamic Catering companies within the Corporate, Education and function & events spaces. With a focus on fresh food, exceptional service and exceptional customer experiences, we offer great value to our clients.

We are currently seeking a talented Cook to join our team at Virgin Lounge in Sydney Airport

Your responsibilities will include:

- **Food Preparation:** Cutting, chopping, slicing, and seasoning ingredients
- **Cooking:** Baking, grilling, steaming, boiling, frying, and sauteing various foods according to recipes
- **Station Maintenance:** Setting up workstations, ensuring cleanliness, and adhering to food safety and hygiene standards
- **Ingredient Management:** Measuring and weighing ingredients, monitoring stock levels, and ensuring proper storage
- **Plate Presentation:** Presenting dishes in an appealing manner
- **Team Collaboration:** Working with other kitchen staff, including chefs and prep cooks and lounge attendant to ensure efficient workflow
- **Order Fulfillment:** Preparing food orders in a timely manner to meet customer demands
- **Quality Control:** Ensuring that dishes are cooked to the appropriate standards and meet quality control guidelines
- **Team Collaboration:** Working with other kitchen staff, including chefs and prep cooks and lounge attendant to ensure efficient workflow

To succeed in this role, you will need:

- A passion for great food and customer service
- Experience working under pressure in a similar role in a corporate/client workplace
- Demonstrated ability to work independently
- Good knowledge of OH&S and Food Hygiene requirements
- Great personal grooming, presentation and a confident and pleasant manner
- Excellent verbal communication and customer service skills
- Proven experience within kitchen production
- A current Food Safety Supervisor certificate

You will share TWGs vision for providing food which is nutritious and of a high calibre, making each dish fresh on site each and every day. In return, we will provide you with a safe

and dynamic work environment where on the job training and career opportunities are available to further advance your career.

If you are looking for an opportunity to join a team that is committed to fresh food and great service, we want to hear from you!