

Chef de Partie – The Lookout Echo Point

Location: Katoomba, NSW

Employment Type: Casual

The Lookout Echo Point is seeking a passionate and motivated **Chef de Partie** to join our kitchen team at one of Australia's most iconic tourism destinations.

Working alongside an experienced culinary team, you will play a key role in delivering high-quality food across our restaurant, café and events operations while showcasing the best seasonal Australian produce.

About the Role

As a Chef de Partie, you will be responsible for:

- Managing your designated section and ensuring consistency in food preparation and presentation.
- Maintaining high food safety and hygiene standards.
- Supporting the Sous Chef and Head Chef with daily kitchen operations.
- Assisting with stock control, ordering and minimising wastage.
- Training and mentoring junior kitchen staff.
- Contributing to menu development and seasonal specials.
- Delivering exceptional food during high-volume service periods.

About You

To be successful in this role you will have:

- Previous experience as a Chef de Partie
- Relevant commercial cookery qualifications.
- Strong knowledge of food safety and HACCP procedures.
- Excellent organisational and time management skills.
- A positive attitude and ability to work under pressure.
- Availability to work a rotating roster including weekends and public holidays.

What We Offer

- Competitive pay rate.
- Career development opportunities within Trippas White Group.

- Supportive team culture.
- Staff discounts and employee benefits.

If you are passionate about food, thrive in a fast-paced environment and want to be part of a dynamic hospitality team, we'd love to hear from you.

Apply now by submitting your resume and cover letter.