

Virgin Australia Lounges Sydney – Chef

- **Full Time position available**
- **Pays to Award with penalties**
- **Staff meals, travel allowance**

We are currently seeking an exceptional Full Time Chef with a professional manner to work within the Virgin Australia Lounges at the Sydney Domestic Airport

We are on a quest to find true hospitality professionals to be a representative of Trippas White Group and Virgin Australia. Working within our premium airport lounge environments, your passion for food, attention to detail, and self-motivated attitude will support and drive the team to meet and exceed the expectations of Virgin Australia and their valued guests.

This is a rare opportunity to represent an iconic Australian brand within both a premium A la carte dining environment and a high-quality lounge service setting.

The Role

This position will work across two lounge environments:

- Virgin Australia Beyond Lounge – Delivering an elevated, A la carte style dining experience
- Virgin Australia Lounge – Supporting simpler food preparation and service aligned with the lounge offering

As shifts will vary week-to-week and may include a range of start times and days.

Your key duties will include:

- Delivery of A la carte style dining service in the Virgin Australia Beyond Lounge
- Preparation and service of high-quality food in the Virgin Australia Lounge
- Ensuring all food items meet and exceed guest expectations
- Assisting with Menu development and refinement (Beyond Lounge)
- Maintaining immaculate food presentation standards
- Ensuring kitchen hygiene, food safety, and OH&S compliance at all the times
- Ordering and maintaining stock and conduct EOM stock take

In order to hit the ground running, you will have:

- Minimum 2+ years' experience in fine dining, premium hospitality, or high-end hotel service
- Sound knowledge of food preparation and service standards
- Strong interpersonal and communication skills
- Impeccable presentation and grooming
- Solid understanding of OH&S and food hygiene
- Certificate III in Commercial Cookery
- Your own transport
- Flexible availability, including early morning starts (from approx. 3:30am) across a 7-day roster

Benefits and Culture

- Opportunity to work across premium and high-profile lounge environments
- Exposure to a la carte service and menu development
- Develop and grow your culinary skills
- Work for a global brand in exclusive airport venues
- Supportive, inclusive, and professional team culture
- Competitive hourly rates
- Great staff perks, including airline industry benefits

Safe, well-established working environment

Do you meet the experience for this position and would like to find out more then apply today!

TWG is an Equal Opportunity Employer and encourages indigenous Australians to apply.