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| Selection criteria | Abilities, skills and knowledge/ Roles as Chef |
| 1. Demonstrated relevant experience in Hospitality or an equivalent combination of relevant experience and qualifications / training. | As a chef, I have been in this industry for more than 5 years working in different environment like hotel, café, function events.  The qualifications and training achieved include:   * Advanced diploma Hospitality Management, * Certificate III and IV in Commercial Cookery * Food Safety Supervisor * First-aid Training |
| 2. Demonstrated experience in all aspects of a Kitchen including quality control, food and labour costing control, and supervision of all Kitchen staff. | I used to manage a small bistro with experience of quality, food and costing control. The quality control was from delivery till presented. We use approved supplier and check and prepare food follow food safety plan and hygiene standard.  Control food cost by reduce the food wastage, calculate appropriate sell price, and choose right approved supplier. Control labour cost by rostering appropriately. |
| 3. Demonstrated knowledge of professional kitchen standards and operations, including food hygiene practices, HACCP and personal hygiene practices. | In kitchen high standards of hygiene is very important as it avoid food contamination, poison, allergy reaction. When we create a kitchen plan, we need consider hygiene, safety inside and make sure everybody in kitchen are follow the plan. |
| 4. Proven organisational skills and attention to detail, with a demonstrated ability to prioritise own workload and to work effectively both independently and as part of a team, meeting competing deadlines and delivering high quality outcomes. | While working for function event skills of detail, prioritize workload and efficiency are key to success. Every member should know what they will do, which will do first, what others doing and present food together as a team to deliver quality food to customers. |
| 5. Demonstrated high level customer service and effective communication skills with an ability to interact effectively with University Staff, clients, guests and the general public. | Communication is very basic and most important part in kitchen. From taking order from customer to preparing food and present it to customer I am communicate with front staff, kitchen staff in different sections and provide good food. For the special dietary, make sure it is strictly prepared appropriately. |
| 6. A demonstrated understanding of equal opportunity principles and policies and a commitment to their application in a University context. | The equal opportunity principles is for ensuring equal access to employment to all without discrimination on bases of any protected attributes like sex, pregnancy, background and so on. |