



Khot Thai

for true Thai flavour

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WOULD YOU LIKE TO WORK WITH US...?

Here are our current positions available and if you would like to consider joining our new and enthusiastic team, please read the relevant job description and email your application addressing the responsibilities and duties, together with your current resume to the above email address and we will be in touch with you as soon as possible. If you have any questions, please call 0418 742 007 only.

Please note that the pre-requisite for all positions is that you are fluent in Thai and English, both written and spoken, since we operate in a Thai language environment. Holders of appropriate visas are also welcome to apply.

RESTAURANT MANAGER - Full Time circa \$55,000 pa neg.

You will hold a Diploma in Business or Hospitality Management, or equivalent or better, and you will perform all tasks assigned to you (that are related to the position of Restaurant Manager) in an efficient and accurate manner. Such tasks will include but are not limited to:

Responsibilities

- Supervise and coordinate activities concerning the overall operation of the restaurant and personnel;
- Work with the chef/kitchen management to ensure a collaborative team environment between front-of-house and back-of-house staff members;
- Ensure that the restaurant operates efficiently while building its reputation, popularity and goodwill;
- Responsible for the business and financial performance of the restaurant, as well as maintaining high standards of food, service and health and safety.

Main Duties

- Estimate food consumption, place orders with suppliers, and organize delivery of all foods and beverages in a timely manner;
- Resolve customer complaints about food quality or service should they arise;
- Advise customers on menu and organise table reservations and functions;
- Prepare and monitor budgets and report on food and sales and employee records.
- Prepare and make payroll and superannuation payments in accordance with statutory requirements;
- Maintain all BCC Food Safety Program documents and recording to ensure at least a 4-Star Eat Safe rating annually and perform other record keeping tasks.
- Check quality of deliveries of fresh, frozen and refrigerated foods and dried goods.

- Meet with sales representatives to order supplies such as tableware, cooking utensils and oils, and cleaning items.
- Arrange for maintenance and repair of equipment and other services.
- Total receipts and balance against cash and deposit receipts, and ensure the property is locked and secured at the end of each day;
- Ensure the garden wall and other vegetation and the lighting and nutritional environments are maintained in a “growth” condition;
- Working with the chef, help create successful menu items based on many considerations, and assign prices based on efficient cost analysis;
- Recruit, hire, and oversee training for staff;
- Direct cleaning of kitchen and dining areas to maintain sanitation standards, and keep appropriate records.
- Monitor actions of staff and customers to ensure that health and safety standards are adhered to.

Back of House - KITCHEN ASSISTANTS – Part Time and Casual – Award Rates

Our kitchen is divided into sections. For example, vegetables are prepared in one area, and meat and fish in another area. The cookline is also separate. As an assistant, you will often support the chef and/or cook/s in a specific work section.

While no minimum education qualifications have been given, we expect a level of literacy and numeracy acceptable to the requirements of the duties.

It should also be noted that there may be a career path available from this position to be offered an apprenticeship to become a qualified commercial cook and chef if the correct aptitude is recognized.

Responsibilities:

It is important you be aware of, or be prepared to quickly become familiar with safe food handling and hygiene procedures along the lines of HACCP requirements.

Main duties:

Preparation of basic food ingredients (this will include handling seafoods including prawns, shell fish and pork products);

- unloading deliveries from suppliers and checking them for condition, temperature and quantity before accepting delivery;
- understanding the requirements of safe temperature handling of all foods;
- organising the coldroom and other storage areas;
- washing kitchen appliances, work surfaces, floors and walls and carrying out routine sanitizing of all surfaces and equipment.

You will also help chef and cooks get ready for serving food to customers, including assisting in the cooking of selected meals, placing the meals on serving plates, garnishing when required and helping ensure a consistent level of presentation of all meals to customers, whether dine-in or takeaway. .

This could involve washing, peeling and trimming food items to make them ready for cooking when customers order them.

You would use a variety of kitchen equipment such as special knives and cutters, microwaves, commercial stoves and woks, combi oven, dishwashers, other electrical blenders, mixers and choppers, so an understanding of safe sharps and knife handling procedures is also required, including correct sharpening of these tools.

Since you will be exposed to equipment that can be very hot, an appreciation of the needs for working with and near such equipment is also required.

Front of House – WAIT STAFF – Part Time and Casual – Award Rates

We are looking for professional Wait Staff to serve meals and drinks to the patrons of our business. The goal is to ensure customer satisfaction and augment our establishment's reputation and goodwill. Previous experience is preferred.

Responsibilities:

- Show customers to their seats and present our variety of dishes and drinks
- Advise on the best choices for each customer and answer questions
- Take orders and deliver them to the table deftly and accurately
- Attend to the tables and guarantee compliance to cleanliness standards
- Check the quality of the final servings and resolve any issues
- Process orders and payments accurately both written and using our POS system
- Work with other staff as a team
- Work diligently to achieve outstanding service quality

Main Duties:

- Ability to build relationships with colleagues and customers and ensure mutual satisfaction
- Customer-oriented and planning skills
- Working knowledge of point-of-sale system and ordering procedures
- Outstanding people skills
- Patient and friendly with demonstrated experience in problem solving
- Good physical condition
- Cert III in Hospitality and other qualifications will be a plus;

We also invite you to see our advertisements that may appear on both the AussieThai website, found at <http://www.aussiethai.com>

and

The MaBrisbane website's MaBrisBoard, under Recruit, found at <http://en.mabrisbane.com>

These sites advertise in both Thai and English

We look forward to hearing from you