

Who we are?

Since our inception in 1999, the Al Aseel name has become synonymous with timeless Lebanese cuisine with a modern twist in Australia's food circuit. The Al Aseel group continues to evolve and grow delivering a number of different services and offerings in NSW including:

- 6 Al Aseel Gourmet Restaurants
- Mazati by Al Aseel
- Catering & Events
- Food Services

Why work with Al Aseel?

As the business continues to grow, our current focus is building quality teams to help drive the growth and take Al Aseel to the next level. We have a number of positions available and are now looking for new stars to join the ever-growing Al Aseel Family. If you are currently looking for your next opportunity and interested in joining our family, we would love to hear from you.

The Role

We are recruiting now for an experienced and passionate Chef to assist the Al Aseel team in running day to day activities of the kitchen.

The position is full time with an attractive salary package that also offers good work and life balance opportunities.

Your key duties and responsibilities will be, but are not limited to:

- Leadership experience within a professional kitchen environment
- Preparing, cooking and presenting high-quality dishes within the speciality section
- Demonstrated experience with dietary requirements including creating menus to suit those requirements
- Demonstrated experience and understanding of adhering to local regulations concerning health, safety, or other compliance requirements & an understanding of HACCP management
- High levels of organisation & time management skills
- Assisting with the management of food hygiene practices
- Managing and training any Commis Chefs
- Monitoring portion and waste control
- Overseeing the maintenance of kitchen and food safety standards

Who you are?

Skillset and Experience

- A minimum of 2-3 years experience
- Trade Certificate in Commercial Cookery
- Experience with Middle Eastern Cuisine will be highly regarded
- Positive attitude with the ability to lead a large team
- High-level prioritisation, organisational and time management skills
- Excellent verbal and written communication skills
- Strong analytical ability and effective decision-making ability
- Advanced knowledge of Food Safety ISO 22000 / BSI HACCP / GMP environment
- Excellent interpersonal skills with strong internal and external customer focus
- Ability to cope with changing work demands and a fast-changing environment

Next Steps

If you believe this is the next role for you, please email us at hr@alaseel.com.au with your cover letter and resume. Otherwise, hit the apply button and our talent team will be in touch if you are successful in the next stages of our process.

Al Aseel is an equal opportunity employer.