

Station Cook x 2 roles

Stanbroke is a family owned and operated Australian cattle and beef business. We are vertically integrated with extensive cattle properties in Northern Queensland, Backgrounding operations in Southern Queensland, state of the art cattle feedlot, fully accredited beef processing facility and global beef marketing capabilities.

We are now seeking **2 x Station Cooks** to join our Properties team in the Gulf Region of Northern Queensland. These roles involve the planning, preparation and cooking of adequate nutritious meals, while maintaining a high standard of hygiene and cleanliness in the kitchen, dining area, butcher shop, cold room, and outdoor eating areas.

Reporting to the Station Services Managers at each station, our Station Cooks are responsible for;

- Meal preparation and stores management
- Kitchen and general duties
- Plan daily work routines
- Work in a safe and healthy manner in accordance with Nowshire Occupational Health and Safety Policy and all relevant State and Federal legislation
- Carry out any other reasonable duties requested by management that are necessary to the operations of the business

The successful incumbents will;

- Have previous cooking/chef experience, with the ability to cook for 15 - 20 people
- Have the ability to build strong relationships with a broad range of stakeholders, including but not limited to employees, management and guests
- Have the ability to problem solve and thinking on their feet
- Have the ability to work autonomously for extended periods of time
- Be hands-on whilst managing the workflow required prior to meal times
- Have a courteous and happy demeanour

Stanbroke is offering these positions on a full-time basis, full accommodation and meals included. If you are looking for the next exciting challenge to display your skills and experience in a new environment, **apply now!**

*If you are interested in applying for this position forward your resume to
hrproperties@stanbroke.com*