**Join the Team at Snake Creek Cattle Company**

**Job Title:** Kitchen Assistant / Cook (Production Kitchen)
**Location:** Snake Creek Cattle Company, Werai, NSW
**Employment Type:** Full-time or part-time positions are available, and on-site accommodation can be included as part of the package.

**About Us:**
Snake Creek Cattle Company is a family-owned business in the Southern Highlands, renowned for producing 100% pasture-raised F1 Wagyu beef using ethical and sustainable farming practices. Our onsite production kitchen is the heart of our paddock-to-plate operations, where we create gourmet pies, baked goods, and specialty items that reflect our commitment to quality.

We supply our premium products to family-owned pubs in Sydney, direct-to-customer programs, farm shops, and exclusive on-farm events, including paddock-to-plate dining experiences and event catering.

**The Role:**
We are seeking enthusiastic individuals to join our production kitchen team in either a **Kitchen Assistant** or Cook capacity, reporting directly to our Head Chef. These roles are integral to supporting our culinary operations, from creating gourmet pies and baked goods to assisting with paddock-to-plate event preparations.

**Cook**

The Cook role involves hands-on culinary work, where prior experience is essential. You’ll work closely with our Head Chef to craft exceptional dishes and contribute to our premium food offerings.

**Kitchen Assistant**

The Kitchen Assistant role is an entry-level position, perfect for individuals looking to start their career in a professional kitchen. Training will be provided for the right applicant.

**Key Responsibilities:**

* Assist with the preparation and production of gourmet pies, baked goods, and other menu items.
* Support paddock-to-plate event operations, including food preparation, service setup, and execution.
* Maintain a clean and organized kitchen environment, adhering to food safety and hygiene standards.
* Assist the Head Chef with daily tasks and follow recipes and instructions precisely.
* Ensure all food is prepared to the highest quality standards, reflecting our commitment to excellence.
* Contribute to stock management and food storage, ensuring freshness and compliance with safety protocols.

**Skills & Requirements:**

* **For Cook Role:** Prior experience in a professional kitchen is essential.
* **For Kitchen Assistant Role:** Training will be provided; prior experience is advantageous but not required.
* Food Handling Certificate (must be obtained prior to starting).
* Passion for quality food and sustainable, paddock-to-plate practices.
* Strong organizational and multitasking skills.
* Ability to work under pressure in a fast-paced environment.
* Availability to work weekends is essential.
* Positive attitude and a willingness to learn and contribute to the team.

**What We Offer:**

* Competitive hourly rate based on experience.
* A supportive and collaborative team environment.
* Opportunities for professional development and growth.
* A chance to work with premium-quality products and be part of a paddock-to-plate journey.
* Involvement in unique on-farm events and catering operations.

**How to Apply:**
If you’re passionate about food, sustainability, and working with a team dedicated to excellence, we’d love to hear from you! Please send your resume and a brief cover letter detailing your experience and availability to koral@snakecreekcattlecompany.com

Join the Snake Creek Cattle Company team and play a key role in delivering premium paddock-to-plate experiences!