**Job Title:** Front of House (FOH) Café all Rounder  
**Location:** Farm Club Australia, 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:**  
Farm Club Australia is the farm gate for Snake Creek Cattle Company, a family-owned business passionate about premium beef production and paddock-to-plate dining. Located in the Southern Highlands, we produce 100% pasture-raised F1 Wagyu beef using ethical and sustainable farming practices.

Our products are proudly delivered to family-owned pubs in Sydney, offered through direct-to-customer programs, and showcased in farm shops and exclusive on-farm events. With expertise in dry-aging and gourmet food production, our bakery and butchery highlight the quality and care that defines our approach to sustainable agriculture.

**The Role:**  
We are seeking dedicated and customer-focused individuals to join our FOH team, reporting to the FOH Manager. This role is a fantastic opportunity to connect customers with our premium F1 Wagyu products while delivering outstanding service and sharing the paddock-to-plate story behind our offerings.

**Key Responsibilities:**

* Greet and engage with customers, offering product knowledge and personalized recommendations.
* Operate the point-of-sale (POS) system with accuracy and efficiency.
* Assist in the packaging and presentation of products, including dry-aged F1 Wagyu beef, gourmet pies, and baked goods.
* Ensure bakery and butchery display areas are well-stocked, attractively presented, and correctly labelled.
* Maintain a clean and organized FOH environment, adhering to strict hygiene and safety standards.
* Promote Farm Club’s paddock-to-plate philosophy and the story behind our ethically raised F1 Wagyu.
* Collaborate with the bakery and butchery teams to manage guest orders and provide seamless service.

**Skills & Requirements:**

* Must hold a valid RSA (Responsible Service of Alcohol) certificate.
* Barista experience is highly regarded but not essential (training provided).
* Previous experience in a customer-facing role, ideally in hospitality, retail, or food services.
* Strong communication and interpersonal skills with a professional and friendly demeanour.
* Passion for premium-quality food, paddock-to-plate dining, and ethical farming practices.
* Ability to work in a fast-paced environment while maintaining attention to detail.
* Flexibility to work weekends, holidays, and variable shifts as needed.

**What We Offer:**

* A supportive and collaborative team environment.
* Competitive hourly rate.
* Opportunities for professional development and learning.
* Staff discounts on Farm Club products and services.
* The chance to work with premium F1 Wagyu products and share the paddock-to-plate journey with guests.

**How to Apply:**  
If you’re passionate about sustainable farming, exceptional food, and customer service, we’d love to hear from you! Please send your resume and a brief cover letter detailing your experience and availability to [insert email address or application link].

Join Farm Club Australia and help us deliver premium paddock-to-plate experiences with our pasture-raised F1 Wagyu beef!