



HOTEL ETICO

BLUE MOUNTAINS

HEAD CHEF – NICCOLÓ'S RESTAURANT AND BAR

This is an exciting opportunity for an experienced chef with a passion for great Italian food to put Hotel Etico's new in-house restaurant and bar on the map. Niccoló's will be open for dinner from Wednesdays to Saturdays and on Sundays for lunch. It will also cater for Hotel Etico's special events.

Essential

- Relevant qualifications and minimum 5 years experience running a restaurant kitchen.
- Excellent at managing and motivating staff with strong interpersonal and communication skills.
- Socially conscious professional wanting to give back.

Desirable

- Experience in growing a F&B operation.
- Demonstrated experience in budget management to required KPIs.
- Comprehensive computer literacy – proficient in Microsoft Word, Excel and Outlook.
- NSW Driver's License and willingness to use your personal vehicle for work.
- Previous experience working in the disability sector.
- Experience supporting or training people with intellectual disabilities.

Employer:	Hotel Etico is Australia's first social enterprise hotel with the purpose to deliver fantastic holiday experiences to guests that power a program providing work, training and live-in opportunities to people with intellectual disabilities. Hotel Etico, the trading name for Project Etico Australia Limited.
Salary:	Project Etico Australia Limited is a Public Benevolent Institution exempt from FBT – competitive salary with significant benefits available.
Employment type:	Full time - Includes nights, weekends, public and school holidays.
Starting:	Immediate - 3 months probationary period
Reporting to:	Hotel Manager
Direct Reports:	Kitchen staff (excluding hospitality trainees)
Location:	Hotel Etico – Mount Victoria Manor 11 Montgomery Street, Mount Victoria, NSW 2786. www.hoteletico.com.au
All offers of employment are subject to a satisfactory National Police Clearance Certificate and a Working with Children check.	



APPLICATIONS AND INTERVIEW

Please contact General Manager, Stella Sgambellone on 0409 422 244 for more information about Hotel Etico and the this role.

Applications must be submitted by email to admin@projecteticoaustralia.com. Please ensure the subject of your email is ***Chef Application: [Your Name]***. The application must include your resume and a cover letter addressing the essential and desirable criteria of this role. Applicants that are selected for an interview will receive and invitation via email.