

Why people use

Hospitality Staff **on the Run**

- We are a large national company with over 28 years experience servicing the hospitality & catering industry.
- We carry \$20 million Public Liability Insurance.
- We are available 24 hours - 7 days a week.
- We pay all wages, staff superannuation, payroll tax, workers compensation insurance. You just receive one invoice.
- All staff have been police checked.
- Flat hourly rate with no hidden costs.
- Staff available for one shift or ongoing.
- Operational teams are all experienced hands-on hospitality industry people.

Fulltime Placements

At times, our staff look for fulltime roles, therefore if you require a permanent position filled look no further.

Please call our operations team for further details or go to www.chefsontherun.com.au

Melbourne - Head Office

Ph: (03) 8622 3888

Fax: (03) 9600 4143

melbourne@chefsontherun.com.au

Sydney

Ph: (02) 8241 9600

Fax: (02) 9415 3900

sydney@chefsontherun.com.au

Brisbane

Ph: (07) 3034 5700

Fax: (07) 3391 2707

brisbane@chefsontherun.com.au

Hospitality Staff **on the Run**

A Division of Chefs on the Run

Australia's Premier Hospitality Agency

- Catering Assistants • Waitstaff
- Food Service Assistants • Event Staff
- Private Home Staff • Cashiers • Chefs
- Baristas • Kitchen Hands



Front of House

- **Bartenders**

Bar experience, serving beer from tap, pouring of wine and spirits, opening of wine bottles, mix cocktails comprising of mixed spirits and liqueurs.

- **Baristas**

Skilled coffee makers, Preparing a range of coffees including cappuccino, café latte and macchiato.

- **Function Banquet Waitstaff**

Basic banqueting skills, 3 plate carry, 5 plate clear, serve and clear correctly, open wine and champagne

- **Boardroom / À la Carte Waiters**

Multi skilled in all facets of food and beverage, table service, ordering, set up and clear

- **Outlet Cashiers**

Operates cash register, High level customer service, able to balance till



Back of House

- **Catering Assistant**

Basic service assistant to chefs, Heating of food, Basic food preparation

- **Kitchen hands**

Basic wash up, loading and unloading of industrial dishwasher, General cleaning

- **Food Service Attendants**

Basic food preparation, good knife skills, Operate Cash Register, Serving Customers

- **Trade Cooks**

Skilled in large function, à la carte operations and industrial kitchens. Either qualified with less than 5 years experience or not qualified but 10 years plus cooking experience.

- **Chefs**

Fully qualified with at least 5 years Post apprenticeship experience – Various a la carte, function, aged care and industrial experience. Cooking grill, pan and bistro items to order.

- **Head Chef / Chef Manager**

Fully qualified, experience in ordering, rostering, stock control and budgeting.