



Role: Cook (fixed term, 6-8 week contract)

Location: South Galway

of openings: 1

We offer

- Competitive Remuneration
- Air-Conditioned Accommodation
- Prepared meals in the station kitchen
- Development and Training
- Transfer Opportunities at the end of each season

Who

- We are looking to share the Australian experience and require employees from a diverse range of backgrounds with a variety of skills, talents and aspirations, and a strong work ethic to join us
- Throughout our AACo operations, safety is a top priority and, as such, all employees must be absolutely committed to following our disciplined safety policies and procedures.

Our site

South Galway is located in the heart of Channel Country, 400km south west of Longreach or 1,300km north west of Brisbane by road. Situated on Coopers Creek, it is a part of what is regarded as some of the best natural fattening country in the world. The property is a growing out station, backgrounding cattle for AACo's beef brands.

Duties & responsibilities

In this important role you will showcase your ability to prepare nutritious meals for multiple people, with attention to detail for stock ordering, excellent kitchen hygiene standards, a friendly and flexible approach and a strong work ethic.

Duties will include, but are not limited to:

- Perform your job in a safe manner in line with AACo safety programs and procedures
- Take responsibility for your safe work behaviour
- Keep a clean hygienic kitchen and dining room
- To ensure nutritious meals are prepared for station staff and visitors as required (9 core staff + visitors)
- Organisation skills to ensure meal times are managed effectively to station schedule



- Ensure sufficient supply of lunch and morning tea meals are prepared and placed out for staff to take
- Ensure adequate variety and consideration of dietary requirements
- Meal planning and stores planning
- Prepare grocery lists and maintain adequate supplies
- Assist with the packing of meat for the kitchen
- Maintain kitchen utensils in good order
- Daily rotation of sprinklers
- Domestic duties such as cleaning of linen of guest rooms as required
- Mowing of lawn on a weekly basis

Experience required

- Previous experience in a similar role an advantage
- Experience at managing a kitchen and providing meals to schedule
- An understanding of dietary nutrition and food hygiene
- High level of organisational skills to plan meals
- Be prepared to live and work in a remote location
- A friendly and flexible approach and someone who likes to be part of a strong team

Accommodation

- Single air-conditioned accommodation in staff quarter
- Days start at 5:30/6am with a hot breakfast made by the station cook (when on site)
- Carry out your daily tasks manage your own lunch and smoko breaks
- After work visit the social club which is open for an hour every afternoon and till late Friday and Saturday nights.

Start Date

ASAP

Additional Notes

- This job can be physically strenuous (demanding) from time to time. You will be expected to be able to walk, climb, bend, kneel, lift, grip, grasp, push and pull various tools and equipment. You will need the ability to frequently lift, push and pull from 10–20 kilo's and occasionally more.
- This job will require the ability to ascend/descend ladders.
- You will be required to wear personal protective equipment, including hats, gloves, safety glasses, covered shoes, and respiratory protection and ear protection as appropriate.
- This job requires the ability to comprehend written and oral operational and safety instructions and related rules, policies and memos, and to communicate clearly with your co-workers and supervisors.

Applications

**To apply for this position,
[click here.](#)**

