



Role: Cook

Location: Camfield Station

of openings: 1

About the business

The Australian Agricultural Company has been passionately perfecting the Art of Australian Beef since 1824. It's what we do. Not only are we the oldest continuously operating company in Australia, but also the largest producer of beef, with the ability to deliver consistently at scale. We combine generations of farming heritage with stewardship over some of the world's finest cattle country and the most advanced, innovative technologies available to deliver premium beef to the world's most discerning consumers.

Location

Camfield Station is located in the Victoria River District, 375km south west of Katherine and 695km south of Darwin. The property runs predominantly Brahman cattle and is a self-replacing breeder herd, and a growing out depot for the weaners from Montejinni and Delamere Stations.

The opportunity

In the position of Cook at Camfield Station, you will showcase your ability to prepare nutritious meals for multiple people, with high attention to detail for stock ordering, excellent kitchen hygiene standards, a friendly and flexible approach and a strong work ethic. You will have excellent organisational skills and enjoy working in a remote environment with a close knit team.

Duties will include, but are not limited to:

- Prepare and provide 4 nutritious meals for 14+ station staff as well as visitors in line with station meal times and schedules. Breakfast, smoko, lunch & dinner.
- Perform your job in a safe manner in line with AACo safety programs and procedures
- Keep a clean hygienic kitchen and dining room
- Assist with general housekeeping duties of the stations guest rooms.
- Prepare grocery lists for Station Operations Officer and maintain adequate supplies, as well as complete meal planning and stores planning
- Assist with the packing of meat for the kitchen
- Maintain kitchen utensils in good order

Requirements

- 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

Benefits and perks

- Full accommodation, keep and internet included.
- Training and development
- Internal transfer opportunities
- Team orientated environment and active social club

Life on station – what can I expect?

- Collaborative team environment
- Air-conditioned accommodation and board provided
- Competitive remuneration
- Development, training and transfer opportunities

Applications

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