



*Role:* Cook/Gardener

*Location:* Delamere

*# 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

Delamere Station is located in the Victoria River district, 170km south west of Katherine and 500km south of Darwin. Delamere is a breeding station, running predominantly Brahman cattle.

### The opportunity

In the position of Cook/Gardener at Delamere, you will showcase your ability to prepare nutritious meals for a small team whilst also maintaining the gardens surrounding the homestead, kitchen and office areas. You will have a high attention to detail for stock ordering, excellent kitchen hygiene standards, a love for working outdoors in a tropical environment and a friendly and flexible approach with a strong work ethic.

Duties will include, but are not limited to:

#### Cook

- Keep a clean hygienic kitchen, cold room and dining room
- To ensure nutritious meals are prepared for station staff as required
- Prepare and serve breakfast and dinner
- Ensure fridges are stocked with lunch supplies and smoko containers are full as staff self-serve those meals
- Meal planning and stores planning
- Prepare grocery lists and maintain adequate supplies
- Maintain kitchen utensils in good order

#### Garden

- Mow and water lawn areas within the station complex
- Maintain gardens (pruning, weeding, mulching, watering, spraying)



- Prepare and apply garden chemicals according to directions
- Perform routine maintenance as required and report any major repair needs

### Requirements

- Current Drivers Licence
- 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 organisation skills to organise daily/weekly work schedule
- Be prepared to live and work in a remote location

### Benefits and perks

- Accommodation and board included
- Internal transfer and development opportunities
- Team orientated environment and active social club

### Applications

Please direct any queries relating to this role to [recruitment@aaco.com.au](mailto:recruitment@aaco.com.au)

Applications closing 26 February 2021.

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

