



Social Enterprise Cafe Cook/ Chef

For Change Co. is a fast-growing social enterprise based in Melbourne. We established Australia's first non-profit crepe van, Crêpes for Change, in 2015, a non-profit coffee cart, The Coffee Cart Changing Lives, in 2016, in 2018 our first bricks and mortar cafe home.one, and in 2019 our second bricks and mortar cafe home.two, and we are now excited to be opening our newest cafe in Middle Park in late 2022!

Our amazing team is passionate and dynamic with big dreams of changing the world; sparked by the vision of eliminating youth homelessness.

For more information, check out our recent Impact Report is [HERE](#)

IMPACT

Our goal is to measurably and sustainably change the lives of as many at-risk young people as we can. We aim to do this through creating pathways out of the homelessness cycle for the young people that we work with.

To date, we have supported over 45 young people to exit the homelessness cycle through both our home.plate Training Program and through rental support.

THE ROLE

We are seeking a talented cook/chef to join our team to support the everyday back of house operations at our newest cafe in Middle Park. Located right on the beautiful Albert Park and housed in an old tram stop, this will be our biggest operation to date with a greater focus on delicious, plant-based food offerings alongside the service of Melbourne-quality coffee. The cafe will also host up to 3 trainees from our home.plate Training Program at any one time and will be a welcoming space that provides learning opportunities for our young people everyday. The cook/chef will work closely with the venue manager to deliver an innovative, consistent and high-quality brunch-style menu, alongside grab-and-go options.

Responsibilities include:

- Working autonomously to produce high-quality food with attention to detail,
- Utilising strong foundational cooking techniques including knife skills,
- Following health and safety regulations and enforce them as required,
- Managing your time well during preparation and service periods,
- Communicating regularly with the venue manager and other team members, supporting the flow of operations.

You could be our next Cook/Chef if:

- You are an excellent cook/ chef with experience in a commercial environment,
- You have the ability to effectively follow instructions and absorb new information,
- You have an interest in local and global food trends and modern plant-based products,
- You have good communication skills, with the ability to build and maintain relationships,
- You are highly organised, responsible, and reliable.
- You want to have a sustainable impact in eliminating youth homelessness.

The important details:

- This role will be four days per week paid at the applicable casual award rate using the Restaurant Industry Award rate based on your skill and experience level OR paid on a part-time contract (\$56,000-\$60,000 pro rata) including superannuation and with salary packaging options available.
- The successful candidate will work on two weekdays plus both weekend days with average shifts being 6.30am-2.30pm. Enforced annual leave periods will be applied during the Christmas and New Years' period.
- The successful candidate should be ready to begin the role in late March to early April 20-22.

TO APPLY

If this sounds like you, send your CV and any questions you may have to ross@forchangeco.com.au PLUS answer the following question:

- How did you hear about For Change Co. and why are you interested in being involved?
- Why are you perfect for the role of Cook/Chef?

***The closing date for applications will be Monday 21st March 2022.**

For Change Co. believes in providing a supportive and inclusive working environment. Therefore, we encourage applications from Aboriginal and Torres Strait Islander people, those from culturally and linguistically diverse backgrounds, workers of all ages, people with disabilities, and people who identify as LGBTIQ+.