

Glenworth Valley Horse Riding P/L ABN: 95 002 589 362 T/A Glenworth Valley Outdoor Adventures
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**OUTDOOR ADVENTURE EXPERIENCES | CAMPING & ACCOMMODATION | AGISTMENT | EVENTS**

69 Cooks Rd, Glenworth Valley NSW 2250 **p**: 02 4375 1222 **e**: adventures@glenworth.com.au [www.glenworth.com.au](http://www.glenworth.com.au)

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APPLICATION FOR EMPLOYMENT

**HEAD CHEF**

|  |  |
| --- | --- |
| **Name:** |  |
| **Address:** |  |
| **Mobile:** |  | Home: |  |
| **Email:** |  | D.O.B: |  |

Have you been to Glenworth Valley before? Yes [ ]  No [ ]

For general background purposes, please indicate the total number of times you have participated in the following activities in your life, if any?

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Abseiling |  | Horse Riding |  | Kayaking |  | Quad Biking |  |

**Please provide a brief outline of your skills and experience working as a Chef?**

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 **Please note that Glenworth Valley is a smoke-free environment and smoking anywhere on our premises is prohibited.**

**Out of 10, with 1 being least and 10 being most, how competent and experienced are you with:**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |
| Rostering team members |[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]
| Supervisory skills, including coaching and team management experience |[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]
| Working in a functions or catering kitchen |[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]
| Ability to plan and manage food service for functions and events |[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]
| Achieving high quality food production in a fast paced environment |[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]
| Creating innovative, high quality food options to meet individual customers and groups requirements |[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]
| Achieving accurate menu and wage cost planning to agreed budgets and ratios |[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]
| Safe food handling and allergy management procedures and requirements |[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]

**Please list all qualifications and training that you have undertaken (such as Educational and food handling)?**

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**Short listed candidates may be asked to participate in a volunteer trial day.**

**Are you prepared to undertake a trial day if you are short listed?** Yes [ ]  No [ ]

**Employment at GVOA is offered to employees on a six (6) month trial basis which may be extended**

**for a further period if required. Are you prepared to undertake a trial period of employment?** Yes [ ]  No [ ]

**Employees of GVOA are required by law to have a Working With Children (WWC) clearance.**

**Are you prepared to obtain your own WWC clearance?** Yes [ ]  No [ ]

**If you already have WWC clearance, please state the number and expiry**

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**All applicants are required to include a copy of their proof of identity such as drivers licence etc.**

**Have you attached a copy of your photo ID to this application?** Yes [ ]  No [ ]

**Do you have any injuries or disabilities that may affect your ability to carry out the
duties stated in the job description?** Yes [ ]  No [ ]

**If yes, please describe**

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**Please provide details of any workers compensation claims made (or pending) by you or on your behalf, including any disputes or grievances you have pursued against and previous employers.**

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**Please provide details of the last three positions you have held. These will be contacted during reference checks.**

**Position 1 (Most Recent)**

|  |  |
| --- | --- |
| **Company** |  |
| **Position held** |  |
| **Employment dates** | **From** |  | **To** |  |
| **Name of supervisor** |  |
| **Contact phone number** |  |
| **Description of duties** |  |
| **Reason for leaving** |  |

**Position 2**

|  |  |
| --- | --- |
| **Company** |  |
| **Position held** |  |
| **Employment dates** | **From** |  | **To** |  |
| **Name of supervisor** |  |
| **Contact phone number** |  |
| **Description of duties** |  |
| **Reason for leaving** |  |

**Position 3**

|  |  |
| --- | --- |
| **Company** |  |
| **Position held** |  |
| **Employment dates** | **From** |  | **To** |  |
| **Name of supervisor** |  |
| **Contact phone number** |  |
| **Description of duties** |  |
| **Reason for leaving** |  |

**What aspects of our Head Chef position appeal to you the most and why?**

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**What do you believe are some of the main challenges faced by a Head Chef in this position and how would you overcome these?**

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**What do you regard as your best skills and past experiences that make you the best candidate for this position?**

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**Please tell us from your perspective, what you regard as the most important ingredients you are looking for in your ideal role?**

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**Please provide as much detail as possible about your goals and ambitions for the next three to five years?**

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**Comments: Is there anything else that you would like to add or that you are curious about in relation to the role? Please include your resume.**

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**Signature:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_