

Head Chef – Norfolk Island Health and Residential Aged Care Service (NIHRACS)

NIHRACS is a Multi-Purpose Service (MPS) committed to delivering high-quality, person-centred care, across the lifespan, to all who live on or visit Norfolk Island. We are seeking a highly motivated and experienced Head Chef to join our team in our remote island location. This role offers a unique opportunity to provide culinary leadership while embracing the values of Excellence, Respect, Integrity, and Teamwork.

As a member of a values-driven healthcare team, you will play an essential role in improving the health outcomes of individuals in the community, building meaningful relationships with patients, and fostering a culture of care and compassion.

Key Responsibilities and attributes:

1. Culinary Expertise:
 - Provide high-quality food service for all patients and residents, including those with specific nutritional needs and food texture requirements.
 - Ensure compliance with all legislation, food safety and food services standards within allocated budgets.
 - Develop and implement menus that meet the dietary needs of patients and residents.
2. Leadership and Collaboration:
 - Supervise employees, including coordination of rosters, ensuring staff complete timesheets in a timely manner.
 - Manage performance and provide training sessions for staff on food service related best practices and new protocols.
 - Facilitate communication between healthcare providers and patients' families regarding dietary needs.
3. Quality Improvement:
 - Monitor and evaluate food service practices to ensure high standards of care.
 - Participate in audits and research to improve food services and patient outcomes.
 - Implement strategies to enhance patient safety and satisfaction.
4. Cultural Sensitivity and Advocacy:
 - Recognise and respect the cultural diversity of the community, adapting food service practices to meet the specific needs and preferences of patients.
 - Advocate for patient rights and access to quality food services.

Selection Criteria:

- Qualification (Cert III/IV in Commercial Cookery) and recent food service experience in a commercial setting, preferably a hospital, aged care facility, or nursing home environment.
- Knowledge, or ability to acquire knowledge, of the International Dysphagia Diet Standardisation initiative (IDDSI) framework.
- Food handling certificate or equivalent recognised course on safe food handling.
- Sound knowledge of Work Health Safety, Infection Control, and Manual Handling principles.
- Demonstrated ability to supervise employees and manage performance.

- Vaccinations in accordance with Class A / B requirements.
- Employment screening checks (National Criminal Record Check / National Criminal Record Check Aged Care / Working with Children Check).

Remuneration: The Head Chef will be paid under the NIHRACS Enterprise Agreement, with remuneration aligned to skills and experience. Superannuation and locality allowance will be applicable.

Please forward your application including a response of 2 pages maximum, addressing your reason for applying, demonstrating aptitude in the key responsibilities, attributes and outlining how you meet the Selection Criteria. Please also provide a current CV, and names of two referees to Maddison Spencer, Manager Support Services.

Please email your application or any queries to HR@health.nlk.gov.nf

Closing date: 21 June 2026