Casual 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.

Remuneration: The Casual 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: 29 November 2026