

Role	Moon Rabbit Café Kitchen Hand/Dishwasher (3 x Volunteer positions)
Hours	Monday, Tuesday, and Wednesday : 10 a.m. to 2:30 p.m. (kitchen) Monday, Wed and Friday, 10 a.m. to 2:30 p.m. (café) Thursday and Friday, 10 a.m. to 2:30 p.m. (kitchen)
Start date	First week of February 2023
Location	Bridge Darebin, 218 High St, Preston 3072
Reports to	Moon Rabbit Manager & Chef
Duties & responsibilities	<ul style="list-style-type: none"> • Assist with food preparation, including chopping, peeling, and measuring ingredients. • Keep the kitchen clean and organized, including washing dishes and cleaning work surfaces. • Help with food plating and presentation. • Restock supplies and ingredients as needed. • Comply with food safety and hygiene regulations. • Adhere to the cafe's schedule and deadlines. • Maintain a positive and cooperative attitude in the kitchen, taking direction from the Café Manager and Chef. • Adhere to all Bridge Darebin OHS and Child Safety policies and procedures.
Desired skills	<ul style="list-style-type: none"> • Reliable & punctual • Ability to complete tasks in a timely manner • Strong organizational skills to effectively manage multiple requests and tasks • Strong interpersonal and communication skills • Attention to detail • Willingness to learn new techniques and best practices <p>*Please note that some manual handling is required in this role, such as lifting food containers and standing for long periods of time.</p>
Benefits	<ul style="list-style-type: none"> • Opportunity to complete Food Safety Handling Certificate on the job. • A free lunch on the day and a free coffee during the shift. • Join our Volunteer Lunch at the end of every term to meet like-minded individuals through Bridge Darebin's volunteer program. • Be part of the Bridge Darebin community and link into other programs and opportunities.
To apply	Email manager@moonrabbit.org.au or call Bridge Darebin at 03 9484 5806