



Horopito Café – Senior Cafe All Rounder

Horopito Cafe is looking for a new senior staff member to join our tight-knit, high-performing team, working alongside our Chef-Cafe Manager and Second in Charge. Our perfect fit will have existing experience working in a fast-paced cafe environment, with strong barista skills, experience in the preparation and service of simple cafe-style food (preferably with sound backing skills), and the ability to help lead a small team.

This is a part-time permanent role, which includes weekend work: three shifts are available, on Monday, Thursday and Sunday. Additional hours, to service the delivery of events outside of normal opening hours, and to cover shifts for other team members on leave, will also be available.

Description of Duties

- Leading beverage service, delivering consistently high-quality beverages at speed; taking responsibility for the coffee machine and equipment, and notifying the Café Manager of any issues or needs.
- Delivering consistently high-quality dining experiences: preparing simple café-style food, for both café and all in-house functions and events; leading the team during service.
- Assisting the Chef - Café Manager and Second In Charge with some management tasks, sharing weekend rostering, leading the kitchen in their absence, and maintaining a positive and supportive workplace culture.
- Complying with all food safety policies and procedures, to ensure that the kitchen's A-grade status is maintained.

Hours

- Horopito Café is open from 9:30am to 3pm, five days per week, Thursday to Monday (closed Tuesday and Wednesday). Rostered shifts are between 5 - 7 hours, worked between the hours of 8:30am and 4:30pm.

Experience required

- A proven track record in quality food preparation and presentation.
- A strong track record in beverage service, in a fast-paced café environment.

- Strong relationship skills – to help lead, inspire and manage a small team and ensure a consistently high standard of food preparation and presentation, customer service, and safe food handling.

Personal attributes

- Self-motivated, hard-working and reliable
- Strong relationship skills, ability to manage others and work independently
- A passion for developing and delivering outstanding food and beverages
- A personal commitment to minimising impact on the environment including minimising waste and maximising recycling

Practical requirements

- Able to work weekends and occasional evenings
- Food handling certificate
- Driver's licence
- Good level of fitness
- Workplace first aid certificate, or willingness to attain one

Reporting

- On a day-to-day basis, the employee shall report to the Chef - Café Manager and / or Second in Charge.

To apply: email our Chef-Café Manager with a cover letter and CV at louise@orokonui.nz