

**ROLE TITLE: CREW COOK****DEPARTMENT: SITE****ROLE DESCRIPTION**

The Crew Cook manages the smooth running of the kitchen. You will have responsibility for menu planning; rostering and directing volunteers; and ordering. You should be familiar with and able to prepare nutritious meals for people with any dietary restrictions.

The kitchen is the heart of set-up and pack down. It's the fuel that feeds, and the site and build crew are immeasurably grateful, thankful, and acknowledging of this.

You will be assisting a professional chef in a commercial kitchen in Preston preparing all the meals over the course of 3-4 Sundays before the event.

**WORKING RELATIONSHIPS**

- Site coordinator
- Site crew
- Effigy and Temple build crews

**TIME COMMITMENT**

Roughly 8 hours per day for two weeks before the event starts and five days after the event ends

**DESIRABLE SKILLS**

- Safe food handling
- Cooking
- Menu planning
- Management

**AMENITIES PROVIDED**

- Hot showers

- 3 prepared meals/day during build and pack down
- All the tea, coffee and hot chocolate you can drink
- Snacks
- 1 self-serve meal/day and self-serve snacks and food during event
- The hero to the Site and Build crew

**How to Join:** Email [crew@commonarts.org.au](mailto:crew@commonarts.org.au) to express interest.