

Position Description: Chef

Work with On Board in some of Tasmania's most spectacular wilderness areas, where every day is a different adventure – led by you.

On Board offers bespoke expedition cruises to Tasmania's remotest corners, including the world-heritage wilderness of Port Davey, southwest Tasmania. Our 4 and 6-night wilderness experiences are intimate and immersive, led by a small, talented team who cherish and care for Tasmania's wild places – and who want to share them with like-minded travellers who have a taste for adventure.

On Board, which has been operating since 2015, is Tasmanian-owned and family-run. Expeditions are conducted from a 24m expedition catamaran, which hosts up to 12 guests, led by a crew including Skipper, Lead Guide, Host & Chef. Each day, guests explore the wilds on tender and shore excursions – then retire to the comforts of a brand-new expedition vessel to enjoy fine Tasmanian fare and wine from a soft lounge.

On Board is recruiting now for trips departing from December to May. Rosters require a minimum commitment of 5 days per trip. Over the season, crew members may do between two or ten trips, depending on preference and availability.

We're seeking a down-to-earth and adaptable Chef with a keen eye for detail, a can-do attitude, and a sense of adventure.

You'll have a passion for delivering the very best experience for our guests, going above and beyond to ensure our bucket-list journey is memorable and meaningful. The ability to form strong connections and provide individual, quality attention and warm interactions with our guests is essential.

Our Chef needs to deliver on the On Board culinary experience: Fresh Tasmanian fare showcased with simple flavours, served in a relaxed yet sophisticated style – both on and off the vessel. You'll also be a fan of sustainable dining that celebrates top local produce, including seafood freshly plucked from the ocean, artisan cheeses and meats, and farmers' market wares.

The Chef is responsible for the preparation and service of all meals aboard the vessel and plays a core role in connecting our guests to place by telling the stories of our fresh and local produce as it's made, served, and eaten.

Chefs will work closely with On Board's Head Chef, who for each trip will:

- Provide briefing and sample menus
- Provide overarching trip meal plan featuring seasonal meats/veg etc
- Complete ordering and provide provisions on behalf of the Chef
- Provide some food preparation before trip departure

The ideal candidate for this key role will have the following skills, experience & qualifications:

- 5 years' experience working in a commercial kitchen, preferably across a wide range of dining experiences
- Strong interpersonal and communication skills
- Excellent personal presentation
- High level of customer service and a passion for food

- Superb attention to detail
- Team player who can be creative in the kitchen and willing to learn and adapt to the On Board style of food service
- Responsible Service of Alcohol (RSA) certificate or ability to obtain
- Working with vulnerable people registration or ability to obtain

Duties & responsibilities include:

- Preparation of all meals starring Tasmanian produce and simple, fresh flavours to the highest standard for up to 12 guests and 4 other crew
- Create a relaxed yet sophisticated dining environment
- Service of meals including dialogue and storytelling around the recipe and/or produce
- Responsible each day for breakfast, morning tea, lunch, afternoon tea, dinner, and dessert. (Some of these will be prepared for consumption off-boat)
- Provide a variety of choices for each meal as well as cater to specific dietary requirements
- Ability to adapt and be creative with available stores – including putting own spin on provisions/meal plan provided
- Maintain cleanliness of galley and pantry
- Stocktakes of vessel stores (all food and beverage except alcohol)
- Provide menus based on provisions provided, if not following Head Chef menus
- Assist in bar service as directed by Host
- Assist Host as required with bar service, laundry and housekeeping of cabin and day accommodation areas
- Be willing, able, and responsible to undertake duties in emergency situations
- Pick up / drop off of food supplies in Hobart as required
- Minimization, storage, disposal, compaction, and removal of rubbish/waste/recycling

To find out more or express your interest in the position, please send an email to hello@onboardexpeditions.com.au