



Food House Contingent – Head Chef

25th World Scout Jamboree Korea, 2023



Reports to	Food House Contingent Leader	Functional Group	Food House Contingent Management
Team	Food House Contingent Management Team	# of Direct Reports	8 - 10

Why does my role exist?

The Food House Head Chef role exists to bring to life the Australian food and cultural experience for Scouts attending WSJ2023 in Korea. This is a unique opportunity to assist in the management of Australia's first Food House as part of the expected 10-12 International Food House's from around the world.

As part of the Food House Contingent Management Team, you will work with the Food House Contingent Leader, Logistic Manager and Front of House Manager to co-ordinate the menu design, suppliers, equipment, and kitchen team members. But most importantly, you get to help us create the event of a lifetime and a home away from home an expected 600 Australian youth members.

Where do I fit in?

As Head Chef, you will report directly to the Food House Contingent Leader. You will be responsible for menu design, kitchen management and the Kitchen Team. The Contingent Leader will be your mentor to help you grow into this role over the next 2 years.

How much time is required?

You will be required to commit a significant amount of time for this role. The first 6 - 9 months will start high with about 2-3 hours a week as we set up the Contingent Team and our initial planning and budgeting. After this, it could be up to anything from 5+ hours per week, as we get closer to the Jamboree.

Applicants should ensure they have the flexibility in their time to be able to accommodate this significant contribution taking into account their work and study requirements. They should be available during the lead up to and the full duration of the event including pre and post tours. This is a volunteer position.



What does the role involve?

My Key Responsibilities

Menu Planning and Ordering

- Plan menu to highlight 'Taste of Australia' as part of the Food House Management Team
- Take responsibility for calculating menu items and portion sizes within a defined budget.
- Identify key suppliers and essential items for purchase in Australia
- Work with the WSJ Korea, Food House Manager and to identify local ingredients

Manage Teams and Team Meetings

- Work with teams in resolving issues and escalate to the Food House Contingent Leader as required.
- Participate in the Food House Contingent processes.
- Manage the kitchen team and rostering for daily meal preparations
- Appoint key leaders within the kitchen to assist in co-ordination



What skills do I need for this position?

Essential

- Have a background as a Chef or Catering Manager with experience in menu planning and ordering

Desirable

- Ability to work as a team and mentor leaders and youth members
- Ability to think logically and laterally
- Ability to accept individual ownership/accountability
- Capable of working to tight and evolving deadlines
- Lightning-fast learner
- Experience in other major events or significant Scouting projects highly regarded
- Experience with international travel is highly regarded
- Have attended a world Scout Jamboree in the past

Personal Attributes

- Comfortable in being challenged and responding to challenges
- Perceived as humble and down to earth
- Love problem-solving and are passionate about learning and stretching yourself
- Have fantastic attention to detail and excellent communication skills

Interpersonal Skills

- Ability to build relationships and trust within the Food House Contingent Management Team, Leaders and Youth Members.

