Welcome to the InterContinental Sydney and to our Kitchen Team.

We are delighted to have you with us for a week of professional work experience with our experienced and motivated Kitchen Team. At InterContinental Sydney we give you Room to Grow meaning opportunities to try new things and to learn and develop an understanding for the tasks and duties of a chef and the operations in a large hotel kitchen.

The following tasks/ experiences will be examples of the duties you may perform during your week with us:

✓ Mini Orientation with the Human Resources Coordinator
✓ On boarding with Executive Chef and/or Executive Sous Chef
✓ Working along the Executive Chef and/or Executive Sous Chef
✓ Plating up food
✓ Exposure to Pastry Kitchen, Cold Kitchen, A la Carte Service and Banquet Kitchen
✓ Food Preparation including mise en place
✓ Use of different cooking techniques
✓ Learn about food storage
✓ Learn about HACCP and hygiene standards in the kitchen
✓ Develop knowledge of working in a safe manner using safety equipment

The main success for your placement is you yourself. We encourage you to ask questions, to smell, feel, see, hear and most importantly TASTE to develop your palate for a future chef’s career.

We are looking forward to your commencement and hope you will have a successful week with our team.

Kind Regards

Tamas Pamer
Executive Chef