



Cafe Trainee - Wattaka Cafe

Ideal role for a school leaver looking to kickstart their hospitality journey!

Wattaka Cafe is looking for someone with a passion for hospitality to join the team and complete a Certificate II or III in Hospitality while working in the cafe.

This is an entry-level full-time position working Monday - Friday with no evening or weekend work required.

This is an Aboriginal Identified position in accordance with section 14(d) of the Anti-Discrimination Act, 1977

About the traineeship

As a trainee you will learn:

- · front of house service skills
- how to work within a team
- how to become a trained barista
- · food & beverage skills
- · food safety management and hygiene
- · work health and safety
- · POS (point of sale) systems
- how to assist with café food preparation/catering preparations including Ungooroo functions and events
- how to deliver exceptional customer service to create welcoming experiences.

About You

Our ideal trainee will have these values:

- respect
- integrity
- take pride in their presentation
- be trustworthy and honest
- · have a strong work ethic and show initiative
- be friendly and make customers feel welcome
- be committed to completing the required studies for this position.

Benefits of working at Wattaka Cafe

- Earn while you learn
- Receive mentoring support through the Ungooroo Barranggirra team
- Work in a supportive environment
- Salary packaging
- Enjoy a break over the Christmas and New Year period.

Traineeship requirements

The successful trainee must be able to:

- attend all training sessions for the course
- meet workplace training and assessment requirements
- let us know immediately if they need extra support with the activity requirements of the traineeship

How to Apply

- Identify as Aboriginal or Torres Strait Islander
- Must be an Australian resident to be eligible to enrol in Certificate II or III
- Submit your resume, with a letter or video application telling us your story & why you would like to work with the Wattaka Café team!

If you have any questions please contact hr@ungooroo.com.au

