



Kakariki Kai Chef

Position Description

About the Wise Group and Wise Management Services

The Wise Group is a family of not-for-profit organisations sharing a common purpose: to create fresh possibilities and services for the wellbeing of people, organisations and communities. We are proud to make a positive difference in the lives of those working through mental health, addiction and other challenges.

Wise Management Services provides infrastructure services to the wider Wise Group through people and culture (P&C), IT, finance, operations, payroll, property, design and development services.

The facilities team is part of the wider property team who specialise in property procurement, lease management, asset management, facilities management and design for the broader Wise Group.

About the role

Reports to

Head of House – Kākāriki

Position purpose

This role contributes to the development of whānau and wellbeing culture through providing low-cost lunch options for kaimahi at Kākāriki House.

You will join a team who take tremendous pride in creating a healthy and safe workplace, and who have a focus on manaakitanga, demonstrating exceptional hospitality and respect to all kaimahi and visitors to our House.

Key Responsibilities

1. Provide lunches for a set three days per week to the kaimahi who work in the Kākāriki House.
2. Consult with kaimahi to identify dietary needs.
3. Prepare a wide variety of nutritious, healthy and creative largely plant-based meals.
4. Ensure ingredients and final products are fresh and reflect seasonal produce.
5. Source the most cost effective, quality suppliers.
6. Manage food storage and stock levels.
7. Manage kai budget and reconcile costs.
8. Maintain a clean and sanitised work area and equipment.
9. Ensure general spaces are cleared and cleaned in a timely manner after service.
10. Maintain food safety and hygiene rules and regulations.
11. Promote nutrition, gut health and balanced meals for the wellbeing of kaimahi.

About you

You are passionate about creating healthy nutritious food with a focus on plant-based options. You have a knack for creating a warm and inviting environment and are enthusiastic about sharing your knowledge and skills with the Kākāriki whānau.

When the pressure turns up, you are not fazed, you can think on your feet and problem solve like its second nature.

Your experience

- Previous experience in a similar role
- Experience preparing and costing menus
- Excellent written and verbal communication skills
- Proven time management and organisational skills
- A clean, full driver's license
- Knowledge of the Food Safety Act NZ
- A commitment to the principles of Te Tiriti o Waitangi