WHY USE US?

We are proud to be a Queensland Family owned and operated company.

We take the stress out of staffing your venues. We save you time and money. Staff available for a day, week, month or year. We pay all wages, staff superannuation, payroll tax & workers compensation. For your peace of mind we carry a 20 Million Dollar Public Liability.

YOU RECEIVE ONE INVOICE.

WE COVER ALL AREAS OF QUEENSLAND



ABOUT US

Hospitality Staffing Queensland Pty Ltd recognises the diverse skills required for our clients and we actively combine our recruitment expertise and market knowledge to secure the best candidates.

We are partnering with organisations for the long term, to truly understand our clients' needs, ensuring that they receive timely, cost effective recruitment support.

We are able to provide all kinds of staffing services on short notice. Covering holidays, shortfalls or unexpected absences of your permanent staff members, we provide temporary staff for most specific skilled or non-skilled jobs.

VISIT

www.hsqld.com



CONTACT US



(07) 3122 3854



admin@hsqld.com



www.facebook.com/HSQLD



ABN: 89 680 040 989 ACN: 159 255 615





HOSPITALITY
—— STAFFING ——

QUEENSLAND



(07) 3122 3854



HOSPITALITY STAFFING QUEENSLAND PTY LTD

Provides a fresh, reliable and flexible service in meeting your staffing needs. We supply labour hire to all types of venues:

Restaurants
Schools

00110013

Cafes

Early learning sites

Pubs

Hospitals

Taverns

Mining camps

Pretty much anything to do with Hospitality.

HEAD CHEF:

Minimum 5 years in similar role.

ROLE DETAILS: Day to day running of kitchen brigade, leadership, rostering, menu planning, training of apprentices, ordering & stock take.

QUALIFICATIONS: Minimum Certificate III in Commercial Cookery, Food Handlers Certificate.

SOUS CHEF:

Minimum 5 years in similar role.

ROLE DETAILS: Day to day running of kitchen brigade, leadership, rostering, menu planning, ordering. **QUALIFICATIONS:** Minimum Certificate III in Commercial Cookery, Food Handlers Certificate.

CHEF:

Minimum 3 years post apprenticeship.

ROLE DETAILS: Food preparation, service -à la carte, buffet, bulk cooking, function work, ordering. **QUALIFICATIONS:** Minimum Certificate III in Commercial Cookery, up to date Food Handlers Certificate.

Minimum 3 years experience.

ROLE DETAILS: Food preparation, service -à la carte, buffet, bulk cooking, function work and washing dishes. **QUALIFICATIONS:** Minimum Certificate II in Commercial Cookery, up to date Food Handlers Certificate.

CATERING ASSISTANT:

COOK:

Minimum 2 years experience.

ROLE DETAILS: Basic food handling. Some staff have basic coffee skills, register/till, washing dishes and general cleaning. **QUALIFICATIONS:** Food Handlers Certificate.

KITCHEN HAND:

Minimum 2 years experience.

ROLE DETAILS: Basic food handling, washing dishes and general cleaning.

QUALIFICATIONS: Food Handlers Certificate.

WAIT STAFF:

Minimum 2 years experience.

ROLE DETAILS: Carry minimum 3 plates, setting tables, clearing plates, polishing cutlery, function work, tray service.

QUALIFICATIONS: Responsible Service of Alcohol (RSA).

BAR STAFF:

Minimum 3 years experience.

ROLE DETAILS: Setting up of bar, polishing glasses, basic cocktails, function

work.

QUALIFICATIONS: Responsible Service of Alcohol (RSA).

BARISTA:

Minimum 2 years experience.

ROLE DETAILS: Coffee making, washing dishes and general cleaning.

QUALIFICATIONS: Coffee School.



www.hsqld.com