

Expeditioner Band 1.5 (APS 4) – Chef

Classification	Expeditioner Band 1.5 (APS 4) - \$89,076 pa
Total Remuneration	\$162,012 pa (When in Antarctica/sub-Antarctic, inclusive of Antarctic Allowances)
Division	Australian Antarctic Division
Branch	Operations and Logistics
Section	Supply Chain Operations
Location	Kingston, Tasmania and Antarctic/sub-Antarctic deployment
Employment Status	Non-Ongoing (temporary)
Hours	Full-time (37.5 hours per week)
Security Clearance	Not Required

WHO WE ARE – Australian Antarctic Division (AAD)

The AAD is part of the Commonwealth Department of Climate Change, Energy, the Environment and Water (DCCEEW). As primary agency for Australia's Antarctic Program (AAP), the AAD is responsible for achieving the Australian Government's Antarctic goals to:

- maintain the Antarctic Treaty System and enhance Australia's influence within it
- protect the Antarctic environment
- understand the role of Antarctica in the global climate system
- undertake scientific work of practical, economic and national significance.

THE JOB

As a Chef, you will be responsible for the preparation and delivery of meals for station personnel, maintaining food safety and kitchen hygiene standards, managing food stocks and household consumables, and contributing to food and supply ordering for future expeditions. The role also involves stock control, inventory management, and supporting the efficient operation of catering services within a remote station environment.

Chefs based at Casey Station may be required to provide relief support to the Wilkins Aerodrome Chef during the flying season and undertake associated catering and kitchen management duties at Wilkins Aerodrome as required.

Chefs are employed across all three Australian Antarctic stations and Macquarie Island, with opportunities available for both summer and winter expeditions. Shorter-term winter deployments may also arise.

A Senior Chef will be selected from the pool of successful Chefs and will take on a leadership role within

the station catering team, with Senior Chef appointments made in accordance with operational requirements and station needs.

Wilkins Aerodrome Chef:

The aerodrome chef position is responsible for supporting the safe and efficient operation of Wilkins Aerodrome and camp facilities through catering, accommodation, cleaning, logistics, waste management, and aviation support activities. The role requires operating vehicles and equipment, maintaining facilities and food safety standards, assisting with fly day operations. The Chef will support emergency and operational tasks and ensure compliance with AAD/Aviation procedures and safety requirements, environmental obligations.

This role is suited to individuals with the knowledge, skills and experience required to operate effectively in a remote environment and who are motivated by the unique challenges of living and working within a small, close-knit community. Successful applicants will undergo assessment and, if found suitable, may be offered training and deployment opportunities or placed in a merit pool for consideration in future deployments.

Key duties will include, but are not limited to:

- Plan and prepare nutritious, varied meals for expeditioners, supporting their health, wellbeing, and morale.
- Cater for diverse dietary requirements, including vegetarian, vegan, and food intolerances
- Maintain kitchen facilities, equipment and food preparation areas in accordance with food safety and hygiene standards, ensuring operational readiness and a safe working environment.
- Manage food and consumable stocks, ensuring suitable storage and rotation
- Supervise and train rostered kitchen assistants, providing guidance on food preparation, cleaning duties and food safety practices.
- Monitor food stocks at field huts and assist expeditioners with the preparation and packing of field rations for remote field activities
- Conduct accurate stock takes of food, cleaning products and kitchen equipment to support procurement and resupply activities.
- Compile and maintain accurate records, preparing monthly and annual reports to support station operations.

WHAT WE ARE LOOKING FOR – ESSENTIAL

Required Identification/Qualification/Licence/Ticket	When you need to provide evidence	
	Provide copy with application	obtained prior to job commencement
Cooking Qualification: Successfully completed a recognised chef apprenticeship or equivalent trade qualification, with supporting documentation.	✓	
Driver's licence – Current, unrestricted "C" class (manual) Australian driver's licence	✓	

Citizenship - In accordance with the PS Act 1999, APS employees are required to be Australian citizens. Persons who are not Australian citizens will generally only be considered where there are no suitable Australian applicants, with next considerations being Australian residents with work rights and New Zealand citizens.	✓	
Valid Passport - The expiry date of the passport (and any relevant visa) must be at least 6 months beyond the planned end date of your intended stay in the Antarctic or sub-Antarctic		✓
Provide First Aid (HLTAID011) must be valid for at least 18 months beyond the date of AAD commencement.		✓
Provide basic emergency life support (HLTAID010) must be valid for at least 18 months beyond the date of AAD commencement.		✓
Provide CPR (HLTAID009) must be valid for at least 6 months beyond the date of AAD commencement		✓

Knowledge and experience - Essential:

- Hands-on experience at least 5 years' post apprenticeship

WHAT WE ARE LOOKING FOR – DESIRABLE

Knowledge and experience:

These are not essential to the role, however, to be suitable you will need to have at least some of these. We encourage you to apply even if you do not meet 100% of the requirements.

Recent hands-on experience (within the last 5 years):

- Catering for a range of dietary requirements; vegetarian/vegan, intolerances
- Bread making
- Patisserie/cakes/desserts
- Buffet/banquet/special function/larder
- Bain-marie service
- Ethnic/regional/theme cooking
- Fine dining
- A sound nutrition and dietary understanding
- Experience in Microsoft Excel, Outlook and Word
- Management and Control of large volumes of food stocks
- Menu planning and compilation
- Supervision and training of skilled, semi-skilled and unskilled personnel in the kitchen
- Create a positive, inclusive team environment that supports wellbeing, morale and effective workplace relationships.
- Field/camp/remote area catering

ELIGIBILITY AND OTHER REQUIREMENTS

Personal Qualities:

During the recruitment selection process, the AAD assesses individual personal qualities required to successfully live and work in an isolated Antarctic/sub-Antarctic community. Successful candidates need to demonstrate the personal qualities detailed [here](#).

Pre-employment check:

Your suitability for employment will be assessed through pre-employment screening including National Police Check, referee checks, pre-employment medical assessment, specified mandatory qualification(s) validation and completion of required probation period.

Work Health and Safety Obligations:

All employees have a duty to take reasonable care of their own health and safety while at work, to ensure their acts or omissions do not adversely affect the health and safety of other persons in line with any reasonable instruction given to comply with the Work Health and Safety legislation.

HOW TO APPLY

Information about how to apply can be found [here](#), including further information about AAD jobs.



Australian Government

Department of Climate Change, Energy, the Environment and Water

Australian Antarctic Division



**AUSTRALIAN
ANTARCTIC
PROGRAM**

Expeditioner Band 2.3 (APS 5) – Senior Chef

Classification	Expeditioner Band 2.3 (APS 5) - \$95,857 pa
Total Remuneration	\$168,793 pa (When in Antarctica/sub-Antarctic, inclusive of Antarctic Allowances)
Division	Australian Antarctic Division
Branch	Operations and Logistics
Section	Supply Chain Operations
Location	Kingston, Tasmania and Antarctic/sub-Antarctic deployment
Employment Status	Non-Ongoing (temporary)
Hours	Full-time (37.5 hours per week)
Security Clearance	Not Required

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- undertake scientific work of practical, economic and national significance.

THE JOB

The Senior Chef is selected from the pool of successful Chefs and undertakes a leadership role within the station catering team. Senior Chef appointments are made in accordance with operational requirements, station needs and workforce planning.

The Senior Chef undertakes all duties of a Chef and is additionally responsible for providing leadership, mentoring and supervision of catering staff, coordinating rosters where multiple chefs are employed, overseeing menu planning and operational reporting, and participating in station leadership activities as the Catering Services representative. Where multiple catering staff are deployed to a station, the Senior Chef provides direction, coordination and support across the team.

Senior Chef opportunities may arise across all three Australian Antarctic stations and Macquarie Island, with appointments available for both summer and winter expeditions. Shorter-term winter deployments may also arise.

This role is suited to individuals with the knowledge, skills and experience required to operate

effectively in a remote environment and who are motivated by the unique challenges of living and working within a small, close-knit community. Successful applicants will undergo assessment and, if found suitable, may be offered training and deployment opportunities or placed in a merit pool for consideration in future deployments.

Key duties will include, but are not limited to:

- Provide leadership, mentoring, and supervision to catering staff.
- Coordinate catering rosters where multiple chefs are employed.
- Oversee menu planning and operational reporting.
- Contribute to station leadership activities as the Catering Services representative.
- Plan and prepare nutritious, varied meals for expeditioners, supporting their health, wellbeing, and morale.
- Cater for diverse dietary requirements, including vegetarian, vegan, and food intolerances
- Maintain kitchen facilities, equipment and food preparation areas in accordance with food safety and hygiene standards, ensuring operational readiness and a safe working environment.
- Manage food and consumable stocks, ensuring suitable storage and rotation
- Supervise and train rostered kitchen assistants, providing guidance on food preparation, cleaning duties and food safety practices.
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Valid Passport - The expiry date of the passport (and any relevant visa) must be at least 6 months beyond the planned end date of your intended stay in the Antarctic or sub-Antarctic		✓

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