



Kokatha Aboriginal Corporation RNTBC
ABN: 17 649 502 722 ICN: 8093

JOB AND PERSON SPECIFICATION

Position:	Station Cook
Reports To:	Stations Management Manager
Award/Classification:	Pastoral Award – FLH 1
Employment Status:	Part-time, permanent
Ordinary shift times:	7am to 11am and/or 3pm to 7pm.

Kokatha Vision

Kokatha's vision is to improve the lives of Kokatha people.

By building a strong economic base, the Kokatha group is providing long term independence for Kokatha people by providing employment, education and enterprises opportunities, career pathways and self-development for current and future generations.

Kokatha People

The Kokatha People are the Traditional Owners of a large area of land in the northern region of South Australia, estimated to extend over 140,000 square kilometres. Traditionally the Kokatha people have been associated with the land that is to the north of Port Augusta, stretching from Lake Torrens in the east to the Gawler Ranges in the West. This includes the land surrounding BHP's Olympic Dam operation near Roxby Downs and the copper-gold project at Carrapateena.

Kokatha Aboriginal Corporation (KAC)

The Kokatha People decided to form the Kokatha Aboriginal Corporation (KAC) in 2014 to be the Prescribed Body Corporate and to become the Registered Native Title Body Corporate for the determined areas pursuant to section 57(2) of the Native Title Act 1993 (Cth) and to hold on trust the native title rights and interests of the Common Law Holders. In 2021 KAC was appointed as the Recognised Aboriginal Representative Body (RARB) for its native title determination area under Part 2B of the Aboriginal Heritage Act 1988 (SA). As per the [KAC Rule Book](#), KAC exists to protect and manage the native title rights, cultural heritage, and interests of the Kokatha people to promote their social, economic and cultural wellbeing.

Primary Purpose of the Position

The Station Cook assist the Station Chef with the preparation and cooking of nutritious and hearty meals for the Kokatha station team, of approximately 6-10 people. This role will be responsible for maintaining the station living quarters and gardens.

Job Description

- Assist the Station Chef with the preparation of three meals a day, and regular baked goods.
- Assist with the development of meal plans and kitchen processes to minimise waste through.
- Assist with the ordering, receiving and storage of all food, cleaning and kitchen equipment.
- Maintain compliance with Food Safety Regulations and ensure the kitchen is clean and well organised.
- Undertake cleaning of common areas such as decks, gym and bathroom facilities.
- Clean and prepare dorm rooms for use of station visitors or contractors.
- Complete general garden maintenance, such as watering trees and gardens.
- Any other related tasks as required by the Pastoral management team.

Person Specification**Essential:**

- Experience or strong passion for preparing and cooking meals for others.
- Sound understanding of cooking techniques and use of kitchen equipment.
- Ability to learn and adhere to food hygiene and safety standards.
- Willingness to learn commercial cooking skills such as meal planning, stock ordering and food safety procedures.
- Excellent time management and organisation skills.
- Sound interpersonal skills with the ability to build respectful and constructive relationship with Traditional Owners, native title holders and groups associated with the station.

Desirable:

- Working towards, or willing to obtain, qualifications in cookery, commercial cookery or equivalent.

Licences & Clearances:

- Ability to hold all relevant security clearances such as National Police Check (essential).