

Position Description – Cultural Consultant (CALD) Chefs

Summary

- **Project:** *A Taste of Home*
- **Organisation:** Maggie Beer Foundation
- **Engagement type:** Fixed-term consultancy (contractor)
- **Indicative commencement:** June 2026
- **End date:** Approximately January 2027
- **Estimated time commitment:** Approx. 15 days total
- **Location:** Australia (some interstate travel required)

About the project

A Taste of Home is a Maggie Beer Foundation initiative focused on improving food for older people from culturally and linguistically diverse (CALD) backgrounds living in aged care.

The project aims to:

- increase cultural familiarity, joy and comfort through food
- support cooks and chefs to prepare authentic, culturally appropriate meals
- reduce inequity for CALD residents, including those requiring texture-modified diets.

Role purpose

The Consultant CALD Chef will act as a cultural and culinary advisor to the Maggie Beer Foundation.

You will work closely with Foundation Chef Trainers and the project team to help develop authentic recipes, practical kitchen resources and culturally informed content for aged care. You will not be expected to deliver training, but your expertise will guide and shape the work.

Key responsibilities

1. Authentic CALD Recipe Development

Develop up to 15 authentic recipes for your nominated culture, adapted for aged care kitchens.

This includes:

- Attending key project and recipe planning meetings
- Advising on the recipe list and overall scope
- Providing reference recipes and cultural context
- Reviewing and providing input into revised recipes

- Participating in recipe testing, including texture-modified (IDDSI-aligned) versions (2-4 days)
- Travel to a testing kitchen may be required (travel costs covered by the Foundation)
- Reviewing final recipes prior to publication.

2. Professional Community Resources

Contribute to short, practical resources for aged care cooks and chefs, including videos, factsheets and tools.

This includes:

- Participating in project team meetings as required
- Providing input into the scope and content outline of resources
- Attending production meetings where needed
- Appearing on camera for filming (demonstrations and cultural insights)
- Filming over 1–2 days. Travel may be required (costs covered by the Foundation).
- Reviewing draft content to ensure cultural accuracy and clarity.

3. State and Territory Hubs (Virtual)

- Contribute cultural expertise to support content development
- Review or advise on materials, where requested
- You will not be required to deliver training sessions.

Skills and Experience – Essential

- Demonstrated expertise, skills and experience in a specific cultural cuisine
- Minimum Certificate III in Commercial Cookery, or equivalent professional experience with current or recent industry practice in their nominated cultural cuisine
- Minimum 2 years' experience leading kitchen teams
- Ability to work independently and act as a trusted advisor
- Open-minded, practical and solutions-focused approach to problem-solving
- Excellent verbal communication skills and comfortable appearing on camera in an informal, instructional setting
- Experience building scalable recipes and menus with a good understanding of kitchen systems
- Based in Australia, with ability to travel interstate (approx. 3–6 days across project)
- Ability to supply own IT equipment (e.g. laptop, internet access).

Skills and Experience – Desirable

- Experience cooking in aged care, healthcare or large-scale food settings
- Knowledge of, or experience with, texture-modified meals and IDDSI requirements
- Experience contributing to recipe development, education or training materials

Onboarding, Compliance & Contracts

- Onboarding will be provided by the Maggie Beer Foundation
- Successful applicants will be required to:
 - Sign a confidentiality agreement
 - Sign a contractor agreement
 - Provide a current National Police Certificate
- All approved travel costs and incidentals will be covered by the Foundation.

Intellectual Property

All intellectual property created during this consultancy is owned by the Maggie Beer Foundation.

This includes (but is not limited to):

- Recipes, written materials and resources
- Video content and demonstrations
- Any inventions, improvements, designs or materials developed during the project.

Consultants will be required to assign all intellectual property rights to the Foundation and assist, where reasonably required, in protecting and evidencing that ownership.