



ARTRAVE

SAUSAGE SIZZLE TEAM

position description

POSITION TITLE:	FRINGE WORLD Festival: Sausage Sizzle Team
DEPARTMENT:	Operations
TERM:	Casual Contract Festival Dates: 21st January 2026 - 15 th February 2026
REPORTS TO:	Operations Coordinator / Operations Manager / Site Manager
AWARD & RATE:	Live Performance Award - Production & Support Staff Level 5 \$36.25 hourly rate plus 12% Superannuation

ARTRAGE INC

ARTRAGE Inc. is a not-for-profit charity and one of the oldest arts organisations in Western Australia. For over thirty years, ARTRAGE has developed and presented numerous key cultural events and festivals including most recently Rooftop Movies (est. 2012), Girls School Cinema (est. 2018) and FRINGE WORLD Festival (est. 2011).

OUR PURPOSE – to bring artists and audiences together to share in extraordinary experiences

OUR VISION – the arts are embraced as an integral cultural driver

OUR MISSION – to create spaces where creativity thrives and where artists and audiences connect

ACCESS

At ARTRAGE we support and celebrate diversity. ARTRAGE is proud to be an equal opportunity employer and reviews all job applications free of any bias and provides an inclusive work environment regardless of a person's sex, gender history, sexual orientation, age, race, religious or political beliefs, marital, pregnancy or family status.

ROLE OVERVIEW

"Fringe Bangers" is one of the newer food venues at The Pleasure Garden, serving sausage sizzles to the patrons on-site to raise money for Ruah Community services. \$1 from every sausage sizzle purchase goes straight to Ruah Community Services who help provide support, safety and essential services to people experiencing homelessness, family and domestic violence, and mental health challenges.

We are seeking passionate people who have experience in kitchens, preferably in a high pace festival environment, to join us for the duration of the Festival. Ideal candidates will be hard-working, able to work well under pressure, and have a positive spirit throughout the shift.

The ideal candidates will have their Food Safety 3.2.2.A Certificate and Food Safety Supervisor certification.

ROLE DUTIES

GENERAL

- Prepping, cooking and serving food menu items to customers.
- Maintaining cleanliness and hygiene throughout the kitchen.
- Keeping on top of food compliance documentation.
- Regularly check stock levels and report to the Operations Team.
- Reporting any issues, faults or breakages to the relevant departments.
- Familiarising yourself with the FRINGE WORLD procedures and be prepared to implement them if necessary.

- Address patron complaints or concerns courteously and escalate to management if needed
- Take payments.
- Assist any volunteers who may help out.
- Uphold food safety and hygiene requirements at all times

SKILLS AND EXPERIENCE REQUIRED

- Competent in being in a busy, fast-paced environment.
- Aware of food safety and hygiene laws and requirements.
- Effective communication within a team.
- Proven time management skills.
- Ability to collaborate with a diverse range of individuals.
- Background in cooking, desirably at mid-large scale events.
- Reliable time-keeping.
- Able to work flexible shifts, including weekends and evenings

DESIRED QUALIFICATIONS

- Food Safety Supervisor Certificate (WA)
- Food Handlers Certificate (WA)
- First Aid Certificate (WA)

TEAM AND DEVELOPMENT

- Attend mandatory Staff & Volunteer Training
- Foster the development of positive and communicative working relationships.
- Embrace the ARTRAGE Values in all areas of work

BENEFITS

- A rare opportunity to work on some of WA's most iconic and creative public events, contributing to the vibrancy of the Arts in the State.
- FRINGE WORLD social events, Pass Holder benefits to events and hospitality offerings.
- Access to our Employee Assistance Program and Wellbeing Programs (EAP).

LOCATION

This is an active on-site role and will also be based across all relevant ARTRAGE Event sites as required
