

NT DAMA non-ANZSCO occupation descriptions

Occupation	Bar Attendant (Supervisor)
Position Description	The position is within a licensed hotel, bar or food and beverage premises, or larger premises with a licensed food and beverage division. The position reports to a manager, such as a hotel duty manager, restaurant manager or similar manager (including owner-manager) depending on the scale of the business. The position is responsible for ensuring customers are served in a professional and timely manner, and that stock and takings are managed effectively and efficiently. The role is responsible for supervising one or more other bar staff at any one time, and for training bar employees at a lower level.
Skill Level	Equivalent to ANZSCO skill level 4
Tasks	<ul style="list-style-type: none"> • supervising and training other bar attendants of a lower grade for a bar/licenced venue • taking reservations, greeting and seating guests • report to manager on duty or equivalent senior management or venue owner • assist in rostering of staff • assist manager on duty or equivalent management or venue owner with end of shifts (afternoon or night) reconciliation of transactions • receipt and dispensing of all monies • banking of cash and ensure the till is adequate for change • coordinate and manage stock take • preparing, serving and selling cocktails, mixed drinks, bottled, canned and other alcoholic and non-alcoholic beverages to patrons • supervising or undertaking cleaning and maintaining bar service areas • collecting payment for sales and operating cash registers • promoting services and products • washing glassware and arranging bottles and glasses • tapping kegs and attaching supply lines • replenishing drink dispensers, shelves and refrigerators • perform general waiting duties and other incidental duties
Skills, qualifications and experience:	The skills, qualifications and experience requirements for this non-ANZSCO occupation are as per Category H. For information on the requirements for each category, read qualifications and experience requirements .

Occupation	Civil Construction Site Supervisor
Position Description	A skilled position which is responsible for the coordination and supervisions of all aspects of civil construction and infrastructure site operation. The position involves some or all of the following tasks.
Skill Level	Equivalent to ANZSCO skill level 2
Tasks	<ul style="list-style-type: none"> • Monitor daily output for cost effectiveness. • Co-ordination and control of site operation in conjunction with the Project Manager. • Ensure project program is achieved or surpassed. • Preparation of daily diary and time sheets. • Implementation of inspection and test plans. • Implementation of project management plans associated site-specific risk analysis and project WHS&E requirements. • Induct all workers before starting on site. • Attend and organise site/staff meetings as required, in accordance with occupational, health and safety policies and company procedures. • Ensure that contractors and their employees comply with the project safety plan and procedures, through review and management of subcontractor WHS&E documents. • Participate in regular safety audits and undertake weekly safety inspections. • Programming and setting-out the plant and manpower required to meet project outcomes each day. • Organise survey and set-out. • Cross-reference site survey with construction drawings and specifications prior to and during work. • Ensure that all lasers levels, etc are correctly set up (line, level and grade). • Ensure lasers and levels are calibrated. • Check that all relevant work is carried out in accordance with the drawing specifications, codes and requirements of the relevant authorities. • To undertake any physical work as part of the manpower resource for the project. • To ensure adequate material are on site ahead of time to undertake works and coordinate with the Project Manager for specific requirements to pre-plan materials on site. • Ensure the Procurement Manager is provided with sufficient notice for delivery of materials. • Ensure that the Construction Manager is provided with sufficient notice when plant and equipment is free to go to another site. • To ensure all materials are delivered to site are checked and signed for and all delivery dockets are kept and recorded on the daily diary work sheets. • To keep a daily record of all site activities, deliveries, plant movement, manpower, weather conditions, variations and site inductions, in daily diary. • To check and certify all staff timecards and ensure that they are correctly signed by the employee. • To ensure that plant operators undertake the service requirement for each item of plant under their control and notify plant manager of any service/repair requirements. • Ensure that site and plant on site is secure each night and that plant and equipment is securely locked in container as required.

Occupation	Civil Construction Site Supervisor
	<ul style="list-style-type: none"> • Notify Project Manager of daily activities, particularly inspections. Investigate and report incidents/accidents to the Project Manager immediately as they occur on site. • Keep inspection and test plans up to date and ensure clients and the office are informed of our current status. • Conduct site safety and environmental inspections and record on appropriate form • To ensure all staff on site are qualified to operate machinery by checking all operators' tickets, licences, and white cards during the site induction.
Skills, qualifications and experience:	The skills, qualifications and experience requirements for this non-ANZSCO occupation are as per Category F. For information on the requirements for each category, read qualifications and experience requirements .

Occupation	Cook (Specialist Ethnic Cuisine)
Position Description	<p>The preparation and cooking of traditional ethno-specific food in dining and catering establishments.</p> <p>Reports to Head Chef/Immediate Supervisor</p>
Skill Level	Equivalent to ANZSCO skill level 3
Tasks	<ul style="list-style-type: none"> • Examining foodstuffs to ensure quality • Regulating temperatures of ovens, grills and other cooking equipment • Preparing and cooking ethno-specific food in accordance with traditional methods specific to a region or culture • Seasoning food during cooking • Portioning food, placing it on plates • Storing food in temperature controlled facilities • Preparing food to meet special dietary requirements • May plan menus and estimate food requirements • Train other kitchen staff and apprentices in ethno-specific cooking methods and techniques.
Skills, qualifications and experience:	<p>The skills, qualifications and experience requirements for this non-ANZSCO occupation are as per Category G. For information on the requirements for each category, read qualifications and experience requirements.</p> <p>Employers may only nominate visa applicants under the occupation of Cook (Specialist Ethnic Cuisine) who are suitably qualified or experienced in the preparation and cooking of the specific ethnic cuisine for which they are being nominated.</p>

Occupation	Electrical Motor Repairer or Winder
Position Description	Electrical Motor Repairer or Winder rewind AC and DC stators, rotors, armatures, transformers and magnetic coils, repair and overhaul AC and DC electric motors, generators and related equipment.
Skill Level	Equivalent to ANZSCO skill level 3
Tasks	<ul style="list-style-type: none"> • Obtaining winding data from the original windings. • Making coils using a coil winding machine. • Rewinding of AC and DC stators, rotors, armatures, coils, and related equipment including internal connections. • Varnishing and baking of rewound items. • Performing final testing (static electrical testing) of the rewound items. • Dismantling and assessment of AC and DC electric motors, alternators/generators and related equipment including mechanical measurements and static electrical testing of the windings and the stator core. • Assembling of the AC and DC motors, alternators/generators and related equipment including final run testing.
Skills, qualifications and experience:	The skills, qualifications and experience requirements for this non-ANZSCO occupation are as per Category G. For information on the requirements for each category, read qualifications and experience requirements .

Occupation	High Access Maintenance and Cleaning Technician
Position Description	The high access maintenance and cleaning technician will be required to work at heights and deliver maintenance, cleaning and other related tasks to tall buildings such as apartment towers, commercial buildings and buildings of unique architectural design and must be able to work independently or as part of a small team as required by the job at hand.
Skill Level	Equivalent to ANZSCO skill level 4
Tasks	<ul style="list-style-type: none"> • Install and inspect anchor points for rope access. • Set up and use water fed window cleaning equipment and filter systems. • Set up and use high pressure cleaning equipment. • Undertake caulking and sealing repairs as required. • Undertake building repairs as required. • Clean windows to a streak free finish on high and low rise, commercial and industrial buildings. • Painting as required.
Skills, qualifications and experience:	<p>The skills, qualifications and experience requirements for this non-ANZSCO occupation are as per Category H. For information on the requirements for each category, read qualifications and experience requirements.</p> <p>Specific industry qualifications required for this occupation are:</p> <ul style="list-style-type: none"> • Level 2 Industrial Rope Access Trade Association (IRATA), Society of Professional Rope Access Technicians (SPRAT) or equivalent rope access qualification • current working at heights qualification • High risk Elevated Work Platform (EWP) licence • Current driver's licence.

Occupation	Hospitality Worker
Position Description	Undertaking hospitality, customer service and related retail functions. The role can occur in the following hospitality settings where there may be a combination of hospitality and retail activities, including bars, cafes, restaurants, pubs, hotels (and hotel bottle shop), cellar door, brewery and distillery front-of-house, electronic gaming machine room, roadhouse, tourism operations, and food and beverage production front-of-house (i.e. agritourism operators).
Skill Level	Equivalent to ANZSCO skill level 4
Tasks	<ul style="list-style-type: none"> • General customer service. • Taking reservations, greeting and seating guests, and presenting them with menus and beverage lists. • Setting and arranging tables. • Taking food and beverage orders. • Serving food and beverages. • May recommend wine and drinks to complement food. • Opening bottles and pouring beverages. • Conducting wine, beer, and spirit tastings. • Undertaking food and beverage tours. • Preparing, serving and selling cocktails, mixed drinks, bottled, canned and other alcoholic and non-alcoholic beverages, and a variety of coffee beverages such as lattes, cappuccinos and other espresso-based beverages. • Selecting and grinding coffee. • Clearing bars and tables and returning dishes, glasses and cutlery to kitchen. • Removing empty bottles and used glasses from tables and bars. • Cleaning and maintaining bar service areas, coffee-making areas and espresso machines. • Washing glassware and arranging bottles and glasses. • Tapping kegs and attaching supply lines, replenishing drink dispensers, shelves and refrigerators. • Attendance/operation of a gaming machine terminal. • Collecting payments for sales and operating EFTPOS and cash registers. • Promoting services and products. • Stacking and displaying goods for sale. • Preparing displays and presenting stock, including specials. • Sell products and services in the context of the workplace, i.e. hotel bottle shop, hotel over the counter sales, cellar door, gifts and products association with tourism/agritourism operation, roadhouse. • Practising proper workplace health and safety procedures. • Comply with relevant regulations. • Maintain current Responsible Service of Alcohol (RSA) qualification.
Skills, qualifications and experience:	The skills, qualifications and experience requirements for this non-ANZSCO occupation are as per Category H. For information on the requirements for each category, read qualifications and experience requirements .

Occupation	Skilled Horticultural Worker
Position Description	Undertakes propagation, cultivation, harvest and processing of crops in a production horticulture environment. The work is not seasonal and can be undertaken all year round. The work can be undertaken in either an indoor facility or outdoor farm setting or vineyard, or both.
Skill Level	Equivalent to ANZSCO skill level 4
Tasks	<ul style="list-style-type: none"> • Prepare growing media and suitable trays, pots and containers. • Undertake the propagation, planting and pruning operations. • Prepare and apply pesticide and weedicide to crops. • Undertake irrigation, fertigation and fumigation activities. • Maintain soil, hydroponic, plant, treatment and yield records. • Undertake transport and logistics tasks for delivery of sales stock. • Operate horticultural machinery and equipment to clear and cultivate land, sow and harvest crops, process and pack crops. • Ensure relevant equipment and machinery is maintained.
Skills, qualifications and experience:	The skills, qualifications and experience requirements for this non-ANZSCO occupation are as per Category H. For information on the requirements for each category, read qualifications and experience requirements .

Occupation	Waiter (Supervisor)
Position Description	Supervising/coordinating/training employees of food and beverage staff for a bar or series of bars. Ensures customers are served in a professional and timely manner in food, beverage, bottle shop and drive through areas. Ensuring proper conduct of gaming, exercising patron care and balancing cash registers. Reports to Duty Manager/Hotel Manager
Skill Level	Equivalent to ANZSCO skill level 4
Tasks	<ul style="list-style-type: none"> • Supervision, training and coordination of food and beverage employees. • Holding keys for the security of gaming, bar and bottle shop areas. • Entry/supervision of entries in accounting records required to be kept and maintained under the relevant Act. • Responsibility for gaming conduct and internal parts of machines. • Attendance/operation of a gaming machine terminal. • Arranging of remedial repairs to gaming equipment. • Preparing displays and presenting stock, including specials. • Cleaning bar areas, glasses and equipment. • Picking up glasses and taking drink orders. • Preparing and mixing a range of sophisticated drinks. • Taking reservations, greeting and seating guests. • Using the EFTPOS machine. • Maintain stock control. • Practising proper workplace health and safety procedures. • Other incidental and peripheral duties as requested by the employer.
Skills, qualifications and experience:	The skills, qualifications and experience requirements for this non-ANZSCO occupation are as per Category H. For information on the requirements for each category, read qualifications and experience requirements .