

Title	Venue & Operations Manager
Reports to	Managing Director, Food Connect Shed
Hours	0.8 - 1.0 FTE negotiable
Salary	\$75,000 - \$125,000, plus superannuation, pro rata depending on skill level of applicant Flexible, semi-autonomous role (Food Connect Shed aligns employee remuneration and benefits with the National Employment Standards)
Place of work	Food Connect Shed 8 Textile Crescent, Salisbury, Queensland, 4107
Summary	Food Connect Shed is looking for an entrepreneurial Venue & Operations Manager to take ownership of the commercial growth and day-to-day operation of our unique community-owned food hub in Salisbury. This is much more than a venue management role. We need someone who loves a challenge, can look across an already busy but underutilised warehouse, with spare storage capacity, commercial zones, event spaces, hospitality operations and food-enterprise opportunities and ask: How can we make this work for impact - and how can we grow sustainable revenue from it?

The Opportunity

The Food Connect Shed was founded in 2018 by the Food Connect Foundation, a not-for-profit working in food system advocacy and education which has supported over 100 enterprises and initiatives.

It is a community-owned social enterprise and regional food hub incorporating:

- commercial, office and retail tenancies;
- warehousing and storage;
- commercial kitchen facilities;
- venue and event spaces;
- hospitality;

- food enterprises; and
- community activity.

A significant proportion of our physical assets is currently underutilised.

Your primary responsibility will be to unlock that potential to grow sustainable revenue and build impact, while ensuring the entire Shed operates safely, efficiently and professionally.

What You'll Own

You will have responsibility for:

- growing venue hire and event revenue;
- building financial strength across tenancies, storage, venue hire, events and other commercial opportunities;
- enhancing and balancing a strong commercial pipeline with the vision of the Shed;
- physically organising and optimising warehouse and storage areas;
- developing new leases and collaborations on the underutilised-spaces;
- managing existing tenants and attracting new ones;
- overseeing construction projects, facilities management, maintenance and contractors;
- managing operational budgets, costs and relevant P&L performance;
- leading staff, casuals, contractors and volunteers as required; and
- providing clear commercial and operational reporting to the Interim Managing Director and Board.

Who We're Looking For

We are looking for an experienced social enterprise / commercial operator, not simply someone who can coordinate a venue.

Ideally, you have run your own business or managed a business unit where you were directly responsible for revenue, costs, people and operational results.

You will bring:

- at least five years' relevant senior operational or commercial experience;
- demonstrated success growing profitability or developing new business;
- strong commercial and financial capability;
- experience managing a physical site, venue, warehouse, property or similar operation;
- stable people, contractor and stakeholder-management skills;
- excellent organisation and problem-solving capability;
- confidence working independently and making decisions; and
- the flexibility to manage the needs of a seven-day operation.

Experience across warehousing, storage, property, hospitality, events, food enterprises, social enterprise or community-owned organisations will be highly regarded.

Qualifications:

This is an exciting opportunity for a mature professional to improve and develop the processes and policies of an innovative and progressive business model for the long term benefit of the community.

Experience and Skills		
Essential	Desired	
		A strong commitment to the mission and values of Food Connect Shed
		A minimum of 5 years' experience in managing a food business or similar senior role making business decisions to a tight budget
		An excellent understanding of Workplace Health and Safety and Food Safety standards and ability to prioritise actions according to budget priorities
		Demonstrated experience in at least two of these areas: social enterprise development, project coordination, management in a retail or food related industry, food systems or food value chain coordination.
		Warehousing and Third Party Logistics experience. Have current drivers licence and forklift licence - or willing to obtain
		Experience working with people in cross-cultural settings and a demonstrated commitment to the principles of equity, access and community participation
		Competence in commonly used computing applications, particularly email, spreadsheet, Xero and word processing applications

Standards

The Food Hub Manager's performance will be evaluated against the following standards:

- The goals of Food Connect Shed's strategic plan are achieved
- Relevant legislation and regulatory standards

How the Role Works

Food Connect Shed operates seven days a week, so this is not a conventional Monday-to-Friday desk role.



You will have significant autonomy to structure your week around the needs of the business. You are not expected to personally work seven days a week, but you will be accountable for ensuring the right people, systems and operational coverage are in place.

The role reports to the Managing Director, with accountability through to the Food Connect Shed Board.

Salary

\$108,000 + superannuation (pro-rata), depending on experience and demonstrated commercial capability.

The upper end of the range reflects a proven commercial operator capable of independently managing and growing the entire Shed operation.

Apply

Please send:

- your current resume; and
- a short cover letter giving examples of how you have:
 - grown profitability,
 - managed a complex operation,
 - solved competing priorities, and
 - created commercial value from an underutilised asset, site or business opportunity.

Email applications to: hello@foodconnectshed.com.au

Applications close 5:00pm Thursday, 20 August 2026.

Food Connect Shed welcomes applications from people with diverse backgrounds and experiences, including Aboriginal and Torres Strait Islander people.

For more information on the Food Connect Shed <https://www.foodconnectshed.com.au/>

For more information on the Food Connect Foundation [Food Connect Foundation](#).