



## **Prep Cook and Event Chef**

### **Company Information**

We are a unique full service catering company seeking Prep cooks and Event Chefs to join our team for the upcoming season. As a custom caterer we offer completely customized events for our clients and the highest level of service standards. As a chef driven company, we love to create delicious food and memorable events! As an event chef, you will work with both internal and external clients both in our facility and at events, producing amazing events as part of a TEAM. We are a professional organization that values excellence, integrity, quality, hospitality and balance. We are also a smoke-free company.

### **Job Position Description**

Part-time to full-time positions, hours vary week to week based on events, seasonal.

We are looking for Prep cooks and Event Chefs for our full service custom catering company. You will need to be diligent, quick, self motivated, be able to “think outside the box”, with a can do mentality. The ideal candidate will be able to work in a fast paced, busy environment as part of a larger team. This position is fairly unique in the culinary field as we are closed on Christmas Day, Thanksgiving, Easter, and New Year's Day to give time for employees to be with their families. We cover a broad spectrum of events from small dinner parties for 2, up to 1500 guests; events in venues as varied as private homes, the beach and museums. We pride ourselves in using the best locally sourced ingredients and producing most of our products in-house.

### **Duties and Responsibilities**

- Assist with the preparation of dishes for multiple events and parties.
- Organize the food and equipment needed for the events.
- Ensure all quality, consistency and presentation goals are met or exceeded.
- Maintain a safe and clean working environment both in the kitchen and at events.
- Follow the event prep list created by the Executive Chef or Sous Chef for tasks and responsibilities.
- Ensure all food items and other items are stored, handled and rotated correctly.
- Help maintain a clean, organized and safe work environment in line with all safe food handling practices.

- Exhibit strong teamwork and positive professional attitude.
- Setup and breakdown of food buffets and unique stations onsite at events.
- Ensure compliance of safety standards and company policies and procedures.
- Maintain and exemplify high level service standards and requirements for events.
- Identify situations that compromise the company's reputation and brand image.
- Take steps to minimize food waste as part of the company's "No Waste" initiative
- Be respectful and maintain a professional relationship with coworkers.
- Perform other duties as assigned.

## Requirements

- High School Graduate or Equivalent.
- Prior experience in a production setting, with experience in off-site event catering.
- The ability to work independently with strong problem solving skills.
- Ability to handle and maintain confidential information.
- The ability to pass a background check.
- Have a current driving license and the ability to drive company vehicles.
- Assist other cooks in their goals by offering technique and guidance.
- Execute events at the highest levels without mistakes and errors.
- Excellent guest and hospitality skills.
- Non Smoker.
- Ability to work mornings/nights/weekends/holidays as required.
- This position requires standing often for long periods of time and the ability to move and carry heavy items.

## Essential Qualifications

- **Strong customer service skills** - an individual that understands what it means to go above and beyond to make a guest happy.
- **Attention to detail** - it's often the minor details that go overlooked. Those are the details that can take an event from good to extraordinary. We are looking for someone who understand the importance of those details and takes a proactive approach to ensure those details are attended to.
- **Organizational skills** - off premise catering is often many moving parts all at the same time, and requires an event/catering chef to be highly organized and confident.
- **Knowledge of kitchen tools and utensils** - you should have the comfort and knowledge to move throughout the kitchen and use the tools required, efficiently and safely.
- **Ability to follow direction** - you will be given certain duties and tasks and always the opportunity to ask questions and receive further detailed explanation. It's vital that you can follow the direction of the chefs given to you in order to keep production moving.
- **Positive Attitude**- nobody likes to work with grumpy people, be happy and positive, it makes for a better workplace for all of us.

- **Endurance** - long hours on your feet are the standard in the kitchen. You must be able to endure.

### **Physical Demands**

**This position requires an individual that will regularly lift/push/pull up to 50 lbs. You must have the ability to work on your feet for long periods of time being very active (6-8 hours). May work events that are outdoor and experience exposure to heat, rain and mother nature'e elements.**

**For consideration,** please read and understand all responsibilities, skills and job requirements set forth above. If you feel you would be a great match for this position, send us your current, up-to-date resume. Please no smokers, we are a smoke-free company.

Resume may be sent to: employment@tastebudscustomcatering.com

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