



Easy Entertaining

Preserving Local Flavor Since 2006

Catering Chef Job Description & Responsibilities

We are seeking individuals to join our company as a, full and/or part time, Event Chefs. The ideal candidate has experience in catering, hotels, large volume or banquets. We are looking for individuals that are self driven, motivated, organized, tidy and reliable. Working solo or in a team of up to 2-5 other kitchen team members to produce events both on and offsite at various locations throughout the state. Compensation ranges from \$18-\$24 per hour based on experience and working interview.

Responsibilities Include:

- Maintain food quality and safety standards
- Leading a small team for on and off-site events
- Executing various styles of food service ranging from, but not limited to:
 - Cocktail style hors d'oeuvres and food stations
 - Buffet service
 - Plated Dinners
- Set up and break down of mobile kitchen areas for off-site events

You Bring:

- 2-3 years experience in catering and events
- A team oriented mindset
- Strong time management skills and attention to detail
- Serve Safe Food Handlers Certification

Perks:

- Competitive hourly rates
- Paid sick days
- Medical benefits with full time employment
- Opportunity for growth