

Banquet/Event Cook, Part Time

Job Summary:

We are looking for an experienced Cook who has had the responsibility for the meal from preparation to presentation in a restaurant setting. This person will be working in a private Club in an historical home which caters events days, evenings and weekends. They must be willing to help in all areas of the kitchen.

Job Description:

- Work closely with the Event Coordinator when planning events to ensure a pleasant dining experience for both members and guests.
- Assume responsibility for cooking and baking proportions and presentation of all event-related food served in dining rooms or catered.
- Maintain records as might be required regarding daily and weekly menus, cooked foods for catering, etc.
- Follow the event-specific Function Sheets regarding menu selection and quantities.
- Obtain clarification from Kitchen Manager when questions arise concerning menus, recipes, etc.
- Help train kitchen workers, in coordination with Kitchen Manager.
- Instruct workers in the correct use and maintenance of kitchen equipment.
- Endeavor always to maintain necessary communications and promote harmony with Staff.
- Ensure that kitchen and related areas are kept clean, sanitized, and free of clutter.
- Minimize or alleviate causes and conditions which might result in accidents or injuries to workers.
- Work in accordance with food service laws.
- Maintain proper food handling.
- Assist workers with event-related kitchen clean-up.

Requirements:

- Previous restaurant cooking experience preferred.
- Ability to push, pull, or lift at least 50 pounds using proper body mechanics.
- Ability to work standing, walking, or moving for 3-4 hours without needing to sit down.
- Practice good personal hygiene and grooming, wearing required suitable clothing and shoes.
- Ability/desire to obtain certification in Safe Carry Certification.
- Must be available to work days, evenings and/or weekends as events are scheduled