

Event Head Chef – Description

Each day, either directly or indirectly, we help our clients celebrate life's milestones and we revel in the creativity and uniqueness of every event. Our passion and purpose: dedication to making people happy through creativity and collaboration, is the core of who we are. To be authentic, we're committed to embracing our team and fostering an environment of creativity and individuality.

At Catering by Design, we are dedicated to operating our business in a way that everyone feels welcome, accepted, safe, included, and worthy. Everyone – regardless of age, race, gender identity, sexual orientation, religion, and disability – is respected for their individualism and we cherish our differences. After all, our differences allow us to look at things with a diverse lens and by sharing our vision, we all grow together.

Catering Event Chef – Job Description

The ideal Event Chef is professional and has the ability to manage a team of individuals with ranging skill sets. Event Chef's should have the following: strong leadership, sense of urgency, teaching mindset, culinary knowledge, sense of food art, and strong communication skills. You must have the ability to interact with multiple people such as clients, peers, company managers, staff, and guests.

Project management and organization skills are essential because Event Chefs are responsible for all food quality, presentation, timing, and ensuring the top quality of freshness and flavor for all on-site client dinners, meetings, and catered events of all sizes and types. This person should be able to problem solve on the fly and adapt to obstacles calmly.

Event Chefs are the managers in the BOH (Back Of House). You are the management representative for Catering by Design when other management is not present. Your duties include, but not limited to: event food management, supervision of all BOH staff, time management, food execution, and creative thinking during an event.

By Design Collective is hiring a number of part time roles and provide a number of team benefits depending on commitment and tenure! Please apply to join our fun and creative culture!

On Site Staff Management Primary Responsibilities:

Reports Directly to EVENT SERVICES MANAGER

- Proper use of plant time to review the event order and other details that are a part of a "Chef's Packet." In order to be able to meet the clients vision and expectations.
- Perform equipment and menu items checkout duties before departing the warehouse.
- Enforce company standards including but not limited to uniform, code of conduct, service and health code standards.
- Controls and directs the on-site food execution process and any other relative activities.
- Ensure proper on-site equipment maintenance and operations.
- Identifies and communicates equipment repairs when necessary.
- Controls and confirms time and attendance.
- Ensure that the served food meets all necessary standards and regulations such as sanitary and safety guidelines.
- Ensuring a high standard of hygiene and cleanliness in the kitchen and its environs.
- Ensure the serving of quality culinary dishes and on schedule.
- Ensure that no problem arises during serving; if any, it should be rectified quickly.
- Manage the rest of the chefs in the chef's chain of command.
- Supervise kitchen personnel and their performance.
- Providing accurate feedback regarding the food quality and execution of the event while filling the event evaluation.
- Collaborating with the event services manager and staffing manager to align on site BOH operations with the overarching departmental goals and training.
- Work closely with the Event Manager to execute the event and facilitate communication between the front and back of the house.

Salary: From \$25.00 per hour

Experience:

- Catering: 2 years (Preferred)
- Cooking: 3 years (Required)
- Kitchen management: 2 years (Preferred)

License/Certification:

- Driver's License (Required)