

Job Profile

BANQUET CHEF

Responsibilities:

- ◆ Prepare and cook meals for banquets including pastries, sauces, soups, salads, vegetables, meat, poultry and fish. Accommodating special dietary requirements.
- ◆ Create decorative presentation displays and assist in plating during functions.
- ◆ Requisition food and kitchen supplies and ensure areas are adequately stocked with items necessary for meal preparation during shift.
- ◆ Ensuring cleanliness and food service standards are adhered to.
- ◆ Assist Executive Chef in the planning of menus.
- ◆ Instruct and supervise line cooks in preparation, cooking, garnishing and presentation.
- ◆ Perform daily inspection of work area and equipment to ensure all is in working order, and complete work orders for equipment in need of repair.
- ◆ Assist Executive Chef in developing safe work practices for line cook positions.
- ◆ Assist in training of apprentices and line cooks.
- ◆ Assist Executive Chef with information for evaluation of apprentice and line cooks.
- ◆ Ensure proper receiving, storage (including temperature setting) and rotation of food products so as to comply with health department regulations.

Qualifications:

- ◆ Culinary certification through a recognized institution.
- ◆ Minimum 5 years culinary experience within a high volume operation.
- ◆ Minimum 2 years senior level culinary experience, including banquet preparation experience.
- ◆ Working knowledge of municipal health standards for kitchen operations.
- ◆ Proven leadership track record with the ability to train and motivate staff.
- ◆ Experience in menu preparation, food costing and quality control.
- ◆ Knowledge of kitchen equipment and procedures.

Reports to: Executive Chef, Sous Chef

