

KITCHEN STAFF

OVERVIEW OF JOB

WHO

People who have previous kitchen prep, dishwashing, cooking and kitchen management skills or who have a strong desire to learn and love cooking. This is a physical, fast paced job. Requires focus and ability to stay on task while maintaining a positive attitude.

WHAT

General duties:

1. Preparation of all food & hors for all 3 banquet rooms. Combining prep items for efficiency.
2. Clean-up after serving
3. Kitchen staff work between the crewleaders, servers & runners to facilitate production of the event.
4. Organization of menus for the weekend and each night.

WHEN

- Kitchen staff generally, will arrive 3 hours before the hors or dinner is served.
- In general, the shift will be 5-7 hours

WHERE

- MAIN KITCHEN: Station 25 on intercom system

HOW

- A Worksheet is provided for each event which includes menus and amounts and number of chafing dishes
- You will prep for all events, including counting and keeping track of which items and chafers for which parities
- Keep Track of chafing dishes during food service using specific warming cabinets for each banquet room.
- Your previous experience will be used for:
 1. Hors D'oeuvre Displays and trays for passing
 2. Working Cooking Line, timing of cooking
 3. Clean up and organization of kitchen including storage of hot and cold food items and labeling.

WHAT DO KITCHEN STAFF WEAR

Safe shoes with rubber soles, comfortable clothing, and hair tied back. T-shirts, pants and head gear may be assigned at some point.

ORIENTATION SCHEDULE

- Orientations: One month or four weekends of training as trial period.
- Reading Worksheet and organizing your night must be acquired within one month of work
- Ability to work without supervision after one month on job training.

MERIT RAISES Raises will be determined by the number of skills that are acquired,

- Ability to produce high quality food; in both taste and presentation
- Ability to stay focused and produce meals on schedule times
- Ability to get along and work as a team.
- Willingness to do what is required under deadlines