



EVENT CHEF

PARTYMAN CATERING CORE VALUES

Happiness | Respect | Teamwork | Success | Passion | Relationships

SKILLS FOR SUCCESS

- Understands and demonstrates Partyman's Core Values
- Customer Service-Focused
- Team member
- Knife Skills and Cooking Techniques
- Food Knowledge and Food Safety-Focused
- Problem Solving

JOB DESCRIPTION

Partyman Catering is seeking a skilled and passionate catering chef to join our team on a part-time or full-time basis. The successful candidate will be responsible for preparing and cooking high-quality food for various events, ranging from corporate events to weddings and private parties. Our team is passionate, we love what we do and expect the same great energy from you.

PRIMARY DUTIES & RESPONSIBILITIES

- Work events as a lead chef, delegating tasks to runners and communicating with leads about event and menu details.
- Coordinate with the event planner, serving staff, and other chefs to ensure that all aspects of the event run smoothly
- Delegate and perform post-event work and clean up to ensure the kitchen is clean, food is put away safely, and products are organized.
- Maintain an organized workspace by properly labeling and placing items in their designated areas.
- Assure event checklists are properly filled out and event food products are packed accordingly.
- Be a team player and maintain a positive attitude.
- Follow daily prep lists and ensure accurate quantities and portions.
- Comply with industry food safety standards.
- Ensure that all equipment and work areas are clean, sanitized, and in compliance with health and safety regulations
- Assist in all aspects of food preparation and presentation.
- Responsible for your safety as well as others while in our kitchen as well as working offsite.

- Train and mentor junior chefs, ensuring that they are up to speed on Partyman Catering's culinary standards and techniques
- Be a thinker, make suggestions, and support implementing new concepts and ideas within the organization. These ideas will assist in the growth of our operations, efficiency, and overall customer experience.

OCCASIONAL OTHER DUTIES MAY INCLUDE

- Dishwashing duties.
- Carving at events.
- Drop-off driver.

JOB REQUIREMENTS

Education

- High school diploma or GED.
- College culinary background OR 3 years of relevant experience.

Experience

- At least 2 years of experience working as a catering chef, with a proven track record of preparing and cooking high-quality food for events
- Knowledge of a variety of cooking techniques, styles, and cuisines, with a focus on using fresh, seasonal, and local ingredients
- Formal culinary training and/or certification from a reputable institution is preferred but not required.

Skills

- Effective communication skills, including writing, speaking and interpersonal communication.
- Knife skills.
- Passion for and knowledge of food and cooking techniques.
- Food safety knowledge.
- Strong organizational and time-management skills, with the ability to multitask and prioritize tasks effectively

Physical

- Friendly, ambitious, and self motivated.
- Must be able to understand and carry out detailed written, and/or verbal instructions independently.
- Ability to lift up to 40 lbs frequently and independently.
- Safely lift 100lbs occasionally working with another team member.
- Ability to sit, stand, bend or walk for long periods of time.

Other

- Valid Driver's license and/or reliable transportation to work.
- Food safety certification is preferred.

SCHEDULE REQUIREMENTS

- Schedule may fluctuate seasonally and will be based on event bookings.
- Weekend, evening, and occasional holiday availability is a must.

- Peak-season (May - Nov): Full time hours of up to 40-50.
- Peak-season (May - Nov): Part- time hours of up to 20, working events.
- Off-season (Dec - Apr): Limited hours.

COMPENSATION

Pay

- Range from \$17-\$22/hour based on skill set and experience.

Benefits

- 50% health, dental, and vision coverage reimbursement of a single plan.
- Up to 4% 401k retirement match.
- NYS Paid Sick Leave.
- Paid holidays.

COMPANY CULTURE

- Monthly team building events, team lunch, and “Cheers & Chill.”
- Milestone and anniversary rewards.
- Employee scholarship opportunities.

EMPLOYEE REVIEWS

- New Hire Check-in to occur 30-60 days after employment inception.
- Thereafter, reviews occur annually during the Nov/Dec time period.
- Improvement plans and interventions as needed.