



PRODUCTION CHEF

PARTYMAN CATERING CORE VALUES

Happiness | Creativity & Innovation | Teamwork
Authenticity & Care | Work Ethic | Respect & Honesty

SKILLS FOR SUCCESS

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

JOB DESCRIPTION

Partyman Catering is hiring culinary professionals at a variety of levels who are passionate and looking to join a team. As a chef, you will be responsible for preparing high-quality meals in a fast-paced environment, ensuring that our customers have a memorable dining experience. We are looking for individuals who are skilled in a variety of cooking techniques and can work well under pressure. At Partyman Catering, we value creativity, dedication, and willingness to learn — if you have a passion for the culinary arts and want to work in a dynamic and fast-paced environment, we encourage you to apply!

DUTIES & RESPONSIBILITIES MAY INCLUDE (depending on experience)

- Oversee or manage meal preparation, including creating menus, ordering ingredients, and/or managing staff.
- Cook and plan food according to recipes and customer requests to meet the highest quality standards.
- Manage or assist in meal preparation, including cutting, marinating, and seasoning ingredients.
- Maintain a clean and organized kitchen workspace.
- Follow food safety and sanitation guidelines.
- 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.

JOB REQUIREMENTS

Education

- High school diploma or equivalent.

Experience

- 2-5 years of culinary experience is preferred, but we have a training program and are happy to teach passionate individuals.

Skills

- Ability to work in a fast-paced environment
- Basic knowledge of food safety and sanitation guidelines
- Strong communication and teamwork skills

Physical

- Standing, walking, bending, and lifting through the shift.
- Ability to lift 50 pounds frequently and independently.

Other

- Valid driver's license and/or reliable transportation to work.

SCHEDULE REQUIREMENTS

- Schedule may fluctuate seasonally and based on event bookings.
- Weekend availability is a must.
- Peak-season (May - Nov): Full-time hours of up to 50+, with the goal of 40 hrs average.
- Off-season (Dec - Apr): Part-time hours may be available depending on bookings. (Full-time/reliable chefs will have priority on hours.)

COMPENSATION

Pay

- Range from \$15.50-\$20.00/hour, compensation and primary duties based on skills and experience based
- Tipping varies by event but is not guaranteed.

Benefits

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

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.