



Job Description

CATERING CHEF

As our Catering Chef, you will help manage the preparation and production of food, ensuring everything leaving the kitchen is representative of the high standards that exist within Totally Cooked.

General Requirements:

- Proven experience in the culinary field. Experience in high-volume, quality-oriented catering, restaurant or banquets experience preferred
- Excellent volume cooking and presentation skills
- Ability to work and communicate with a variety of people of different skill levels and varied backgrounds
- Excellent communication skills (written and oral) and good listening skills
- Ability to effectively handle many tasks at once in a fast-paced work environment
- Thoroughness, attention to detail, and excellent organizational skills
- Good decision-making and ability to proactively make changes as needed
- Ability to work a flexible schedule

Duties and Responsibilities:

- Help manage the preparation and production of food, setting up workstations with all needed ingredients and cooking equipment
- Assist with menu development, specify product standards, control and maintain food inventories, adhere to recipes and ensure smooth and safe operations
- Help maintain a safe and sanitary kitchen
- Help set up and produce daily food production schedules
- Help foster the development of the food production team and utility/sanitation staff
- Oversee events for timely deliveries/pick ups and food quality
- Attend events as onsite chef
- Consistently monitor and oversee all kitchen equipment for safe operations.
- Monitor sanitation team's required daily, weekly and monthly cleaning and sanitation standards are being adhered to.
- Teach and ensure complete compliance with all food, safety and physical standards and policies