

EVENT CATERING CHEF

J. Scott Catering:

J Scott Catering is a high end catering company serving the Main Line and Philadelphia area. We are searching for dedicated, hardworking individuals interested in becoming part of our Event Chef staff. J Scott Catering always has innovative food styles, unique presentation, and amazing flavor combinations you couldn't find anywhere else. We pride ourselves on using the finest ingredients and local food to make our products stand out.

Job Type:

Part-time

Job Description:

As part of our Catering Chef staff, you would have the opportunity to work in the finest venues in the greater Philadelphia and Chester County areas. Additionally, you'd have the opportunity to work alongside leading chefs in the food industry while using fresh, local ingredients.

As a Catering Chef, you would be responsible for preparing and plating hors d'oeuvres, preparing and plating up to 300 first course and entrees, loading and unloading the food and equipment off the truck and setting up your work station. Catering chefs are also responsible for maintaining a safe and clean work environment; this includes properly cleaning the kitchen or workspace at the end of the event.

J Scott Catering executes upwards of 300 events per year, and as a part of our Catering Chef staff, you'd have plenty of shift opportunities. This is primarily weekend work, as most of J. Scott's events are weddings. However, there will be weekday opportunities as we do a fair amount of corporate events throughout the year as well. This is a part-time position that has an excellent hourly wage. Additional pay if you drive a catering truck.

Responsibilities for Event Chefs:

- Ensure food is properly prepared
- Clean and sanitize your work environment
- Maintain food safety standards
- Ability to adapt to circumstances as they change while maintaining a positive attitude
- Load and unload the truck and set up your working environment with fellow chefs
- Plating up to 300 meals in an efficient manner
- Assist in the routine cleaning and organization of the kitchen
- Proper temperature documentation

Requirements for Event Chefs:

- Transportation (required to get to venues in Phoenixville, Glenmoore, Malvern, Philadelphia, West Chester and surrounding areas)
- Prior experience in high volume kitchen and/or banquet facility preferred
- ServSafe Certified a plus
- Able to lift up to 50 pounds and stand on your feet for up to 8–10 hours
- Understanding of basic cooking, knife skills and prepping procedures
- Works well in a team environment of up to 10 chefs
- Able to move quickly and learn in a fast-paced environment
- Good personal hygiene
- Must be reliable and have good communication skills

To be considered for this position, candidates should send a resume along with salary requirements.