



CATERING CHEF

We have an immediate opening for a Catering Chef in our high-volume catering kitchen. Catering Chef is responsible for preparation of foods and some baked goods according to assignment by the Executive Chef. Beacon Hill Catering and Events located in Spokane, WA, is a well-established catering and events facility with a solid reputation for providing creative, high-quality food, and exceptional service.

We are seeking a Chef with a flexible schedule to fill a 25 to 40 hour per week, year-round position. Must be available some evenings and most weekends. The wage range is \$18.00 to \$20.00 per hour. Eligible for tips and overtime. Benefits include WA State Paid Sick Leave and 401(k) Retirement Plan.

Event Chefs at times may be required to start their day at the Beacon Hill kitchen and transport food to the event to complete food preparation

Position Summary

- Prepare quality food and present it in an attractive manner for events per our quality standards.
- Understand and master Beacon Hill recipes and menus to meet our high quality standards.
- Ensure proper handling/storage of all food items and kitchen supplies in accordance with standards.
- Maintain clean and sanitary food preparation and storage areas at all times in accordance with state and local sanitation requirements and codes.
- Properly maintain kitchen cleanliness and organization.
- Help maintain food storage, receiving, rotating, and stocking.

Qualifications

The successful candidate will have the following knowledge, skills, and abilities.

- Great cooking skills.
- Experience as a Chef or Cook.
- Must be able to adapt to the needs and environment of a catering kitchen.
- Knowledge of local, state and federal health and sanitation laws.
- Must be able to work a flexible schedule, including evenings until 8PM, and weekends.
- Use and maintain major kitchen equipment and small kitchen tools including stoves, slicer, knives, mixers and dish washer.
- Work under pressure and remain professional in a high-volume catering kitchen.
- Work independently and as part of a team.

- Communicate politely and clearly with co-workers and vendors.
- Function well in a fast-paced environment with established deadlines.
- Ability to give and receive direction and have a strong sense of accountability.
- Strong problem solving and listening skills.
- Ability to read and follow timelines and plans.
- Ability to handle and maintain confidential information.
- Must be reliable and dependable with strong attendance record at previous employment.
- Basic computer skills including email and Word. Ability to learn catering software. Administrative team support is available to assist with larger computer-related projects.
- High school diploma/or equivalent required. Culinary certification or degree preferred.
- Must be able to stand for long periods of time in a kitchen environment.
- Must be able to safely lift and carry heavy and awkward loads up to 30 lbs.

To Apply

Visit our website at beaconhillevents.com to learn more about what we do. If you like what you see and are qualified for the position, send a resume to karen@beaconhillevents.com. Include the position title in subject line. This document describes the position currently available. It is not an employment contract. Our company reserves the right to modify job duties or job descriptions at any time. Beacon Hill Events is an equal opportunity employer.