



CELEBRATIONS

ON THE RIVER

BANQUET CHEF

Job Title: Banquet Chef
Department: Food & Beverage
Reports To: Executive Chef
Location: La Crosse, WI
Company: Celebrations on the River

SUMMARY:

Responsible for food production in wedding and special event venues.

Role and Responsibilities:

The Banquet Chef will assist the Executive Chef and Kitchen Manager in day-to-day operations, as well as execution of events, keeping the kitchen up to Food Code, and always communicating closely regarding events and food items. This is a safety sensitive manual labored position.

- Ability to follow a prep list set forth by the Executive Chef.
- Punctuality and extreme attention to detail regarding kitchen shifts and prepping all food items.
- Moderate level of familiarity with kitchen cleaning/sanitation standards, knife skills, and food cooking processes and guidelines, as set forth by the Executive Chef.
- Ability to operate a belt driven commercial dish machine.
- Maintaining a clean workstation throughout the workday.
- Ability to multi-task and work in a fast-paced environment for 8+ hours a shift.
- Ability to lift 50 pounds.
- Operational knowledge of commercial ovens, gas cooking burners, and basic kitchen equipment
- Professionalism and First-Class Customer Service are a MUST.
- Ability to set-up and operate a Buffet Service line, as set forth by the Executive Chef.
- Ability to work in both team situations and as an individual, with guidance on tasks to be completed.
- Capable of following a recipe for production of various food items.
- Responsible and reliable.

Qualifications and Education Requirements:

- High School Diploma
- 2-years' experience in a restaurant, catering operation, or other food service industry.
- Valid Driver's License and reliable transportation.

Compensation:



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- Job Types: Full-time, Part-time
- Pay: \$17.00 - \$20.00 per hour