

# FORK IN THE ROAD

c a t e r i n g

## COOK

Schedule: Part-Time/Hourly

Pay Range: \$30/hour, opportunity for onsite gratuities

## OVERVIEW OF POSITION

Responsible for safely and correctly preparing ingredients as directed by sous chef or executive chef. Must have the culinary confidence/experience to execute offsite events at the quality expected of our owners & clients as well as the ability to communicate effectively and warmly with our clients when onsite.

## QUALIFIED APPLICANTS SHOULD:

- Be able to provide an exceptional customer experience as the onsite culinary event lead
- Have enough culinary confidence to be able to excellently execute any onsite cooking for events
- Be able to lead a team of servers at onsite events while also executing the onsite cooking demands
- Be able to plate food in a beautiful, elegant manner
- Have kitchen prep and line experience
- Have a high level of understanding of food safety practices
- Maintain the highest degree of sanitation and cleanliness in work station
- Maintain a high level of personal hygiene
- Be able to stay on task and work calmly under pressure
- Possess superior critical thinking, problem solving, and adaptability skills, especially in offsite work environments
- Understand that night and weekend availability is a must; This position should expect to be scheduled every Saturday
- Be able to be on feet standing/walking for long periods of time
- Be able to regularly lift/move up to 25 lbs and occasionally lift/move up to 100 lbs
- Obtain a California Food Handler's certificate within 30 days of hire date
- Have reliable transportation and a clean driving record
- Have a minimum of 1-2 years related experience or training

## EXPECTED SCHEDULE:

- PART TIME: Fridays - Sundays or Thursdays - Saturdays, 10-12 hour shifts

*This is a generic structure. This is not guaranteed and will often be shifted to fit event demand.*

*The month of December is always more demanding with hours for the entire staff.*

*January & February are always less demanding with hours for the entire staff.*

*Staff are expected to adjust & budget accordingly.*

