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# Example of Banquet Chef Job Description

Our innovative and growing company is looking for a banquet chef. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for banquet chef

* Assist with overseeing the service of menu – Supervise and assists in plate up, coordinates with Chef on buffet and reception setup
* May manage other key culinary leadership rolls including supervisor and Sous Chefs
* Coordination of all banquet hot and cold foods
* Works one to two days ahead of his operation to insure product delivery is on time and to insure on his days off anyone covering has what they need to operate
* Responsible for overall banquet food operation to ensure quality and quantity
* Communicates with the Executive Steward on all banquet equipment needed to perform a banquet
* Banquet Chef is also responsible for cost control, payroll and menu planning along with Executive Chef
* Coordination with Executive Sous Chef, Night Chef, Pastry Chef/Garde Manger
* Monthly training classes with immediate associates
* Continuously create new menu items and specialty dishes for banquets

## Qualifications for banquet chef

* Ability to work AM or PM shifts, weekends and holidays
* Work all game days
* Experience in banquets
* Experience in chef tables
* Makes any attempt to prevent any damage or loss of hotel property and equipment
* Works on hours to guaranty the running of a professional sound operation at the highest level of guest satisfaction at all times, which may allocated to him by the Executive Chef