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# Example of Banquet Chef Job Description

Our company is growing rapidly and is looking to fill the role of banquet chef. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

## Responsibilities for banquet chef

* Inspects completed food products to insure they meet or exceed standards of quality and appearance
* Directly oversees the teams daily sanitation procedures of all kitchen equipment and kitchen facilities
* Must be able to make decisions quickly and staying customer focused
* Must enforce proper steps to ensure compliance with local Health Department Authority and employee safety programs
* Manager dishwashers
* May work in other areas of the hotel if there is the need
* Assists Chef de Cuisine with administrative duties, such as tracking/maintenance of attendance records
* Manage associates in scheduling, training, developing, coaching and counseling, conducting reviews
* Monitor, analyze and control all labor and food costs
* Assist the Executive Chef, Executive Sous Chef and Banquet Chef in the creation, costing and implementation of outlets, banquets, seasonal and special menus

## Qualifications for banquet chef

* Previous Kitchen Supervisor role experience or similar role recommended
* College degree in culinary/hospitality field preferred
* Banquet experience la carte
* Full time with benefits
* Culinary Certificate from college or technical school
* 2 Years previous experience in similar position in a Resort environment