## **Example of Banquet Cook Job Description**



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Our company is searching for experienced candidates for the position of banquet cook. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

## Responsibilities for banquet cook

- Preparation of food items according to standard recipes and/or as specified by the Chef to ensure consistency of product to the guest
- Follow detail banquet prep list as written by the Chef
- Read and understand banquet event orders (BEO)
- Ensure all equipment in working areas is clean and in proper working condition
- Basic knowledge of kitchen math
- Must be able to have scheduling flexibility to include
- Requires stamina for standing and strength for lifting and moving products
- Managing culinary operations of outlet for assigned shift
- Ensure compliance with all prescribed food and safety standards
- Conduct taste tests to ensure quality and consistency

## Qualifications for banquet cook

- Minimum of one year of Catering and full service cooking experience is required
- This position is primarily mornings but must have a flexible schedule including the ability to work evenings
- Must be able to stand, lift, push and pull for 8-10 hours per day
- Must be able to bend, reach and twist
- Must have previous culinary experience
- Must have experience working in a fast paced kitchen, preferably in a luxury