Example of Catering Chef Job Description

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Our company is looking to fill the role of catering chef. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don't fill all of the qualifications, you may still be considered depending on your level of experience.

Responsibilities for catering chef

- Monitor and improve consistency of food quality to enhance overall customer experience
- Organize and regularly conduct food tastings
- Ensure standards and policies are available for staff to create and maintain a safe workplace and environment
- Identify, rectify and report promptly and decisively actual and potential problems to ensure workplace and environmental safety
- Actively encourage and support team members to participate in decision making processes to assume responsibility and authority
- Identify best practices and determine quality and efficiency measures as benchmarks for own performance
- Ensure adequate staffing levels are maintained by proactive and not reactive approach
- Effectively manage projects assigned by executive management and delegate projects to reports appropriately
- Partner with Front of House management team to facilitate daily pre-shifts with service staff
- Maximize revenue and net contribution to achieve budgeted profit for Catering & Banquets

Qualifications for catering chef

- Maintain budgeted food cost
- Manage financial progress and actively monitor labor costs, cost of goods, and other expenses
- Prepare and submit a detailed business plan for the following financial year
- Work directly with executive management team and Public Relations department on marketing plans if applicable
- Promote restaurant through dining room presence and table touches regularly