



Example of Catering Cook Job Description

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Our growing company is searching for experienced candidates for the position of catering cook. 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 cook

- Performs related duties such as storing food at proper temperatures to prevent spoilage
- Follows recipes and produces food items as assigned by the chef
- Verifies all portion sizes, quality standards, department policies and procedures, and core values are adhered to with the rest of the culinary team
- Performs a variety of tasks to assist other areas of dining service (on a as needed basis) coffee set-ups and/or other small catering set-up, break-down and delivery
- Performs other duties and assists with projects as assigned
- Preparing various food items as assigned by the Catering Chef/Sous Chef using different cooking methods
- Maintaining a high level of sanitation and safety
- Safe travel of equipment and food items to service sites using Much Ado's vehicles
- Plating of meals for both casual and fine dining venues
- Clean up and resetting of kitchen for next day

Qualifications for catering cook

- Be able to stand and work on your feet for long extended periods of time
- Knowledge of the types and uses of utensils and equipment used in large quantity food preparation and cooking such as ovens, knives, stoves,

- At least three year of full-time or equivalent part-time, experience in the preparation and cooking of food in a hotel, restaurant, cafeteria, catering firm, government or private institution
- A diploma or certificate from a recognized trade, technical or vocation school at high school lever or higher, with a major in culinary arts, food services or food trades may be substituted for the required experience
- One year of cooking experience required