



Catering Chef

At Ensemble Catering, We Create Extraordinary Experiences.

It's more than a slogan, it's our purpose and we do it every day. There are long days and incredible challenges, yet when each event comes together there is no greater feeling than contributing to others' lives, whether it's a wedding uniting love and families or a corporate hosting, we are part of creating something larger than us through their culinary experience. We want you to bring the determination, courage, and passion to everything you do to serve people. You will be expected to bring a high level of attention to even the smallest details, to be your word and follow through on your commitments, to do the right thing, and to uphold team members in the highest regard. Our mission is to constantly improve ourselves, continuously raising our bar so we will inspire and lead by dominating the wedding and event market.

Together...we will knock people's socks off. We will WOW everyone who visits us. We will work as a team to serve our clients so they feel like celebrities at their event.

We are looking for someone who:

- is passionate and proud about the quality and taste of the food they create. They love what they do!
- has a can-do attitude and positive energy that people love to be around.
- is committed to growth and is up for the hustle required to build a small business.
- can problem solve situations through confidence and inspiring team members to pull together.
- believes in scratch cooking and can make "healthy" cooking taste good too.
- believes cooking is an art and food is an experience.
- has experience with catering software. We currently use Total Party Planner.
- can manage stress and the needs of the team over their ego in fast-paced environment.



Catering Chef cont.

Overview of Main Responsibilities

- Ability to create premier quality food and presentation
- Menu development
- Oversee all food preparation coming out of kitchen
- Maintain catering equipment
- Maintain a safe, hygienic and sanitary work environment
- Maintain A grade kitchen inspection thru Maricopa County
- Food inventory and purchasing.
- Ability to identify and build relationships with food purveyors.
- Attend weekly meetings and monthly company meetings
- Minimizing raw material and food wastage
- Control food cost and be able to cost menus
- Food presentation to company standards
- Schedule, train and manage staff
- Mobilize off site kitchen and food service
- Organize catering rentals
- Organize and store properly catering supplies
- Schedule monthly kitchen and hood cleaning
- Keep up and implement culinary trends

Qualifications

- Basic math and language skills, including the ability to follow instructions and communicate effectively (both verbally and in writing).
- Physical requirements include lots of bending, standing, and walking for long hours.
- Ability to work long days. We are an event company so shifts will include weekends, nights, and holidays as needed.
- Ability to lift up to 75 pounds.
- Valid Driver License
- Food Managers Certificate
- Minimum 3 years chef experience in off-site catering
- Reliable transportation

Applying

- Send resume to olaya@venueatthegrove.com and answer the following - What does creating an extraordinary experience mean to you?