



Party Cook
Part-Time- Hourly

Chowgirls catering is looking for Party Cooks for the 2022 season. Experience in food preparation and a professional kitchen environment is required.

Responsibilities:

- The Party Cook's main responsibility is to assist the Event Manager in all food preparation and safety.
- Maintain a well-rounded knowledge of our seasonal menu items as well as dietary and allergen information.
- Expo, pack, and account for all food in an organized and safe manner while applying Safe Serv practices and standards to maintain Chowgirl's food quality expectations throughout the duration of the event.
- Prepare, plate, and present all food in compliance with the client's expectations and needs.
- Fulfill additional pre-event and post-event needs that may be requested by the Event Manager and/or the Hospitality Team.
- Provide specific event feedback to Executive Chef and Chef de Cuisine
- Willingness to be flexible to adhere to event staffing needs on a week to week basis.

Qualifications:

- Experience in food preparation and professional kitchen work within the hospitality industry is required.
- Serve-Safe certified or willing to
- Ability to work flexibly and adequately in unique environments
- Impeccable verbal and written communication skills.
- Ability to thrive and manage a kitchen in a fast-paced environment.
- Ability to work for 8 hours on your feet and lift 50 lbs and stand for long periods of time.
- Valid Minnesota Drivers' license and willingness to learn and drive company vans.

Availability Expectations:

- Through the Spring of 2022, you will undergo party cook training with the Kitchen and Hospitality team. Please expect more regular “part-time” hours beginning in May of 2022.
- This job requires a large amount of flexibility that aligns with the seasonal event schedule with a larger amount of availability through the months of May through December.