

GARVER kitchen

Garver Events seeks a hard-working, motivated, and capable candidate to join our team as Kitchen Lead. Garver Events inside the newly renovated Garver Feed Mill has a fast paced, fun & motivating culture, where initiative, reliability, and proactivity are highly valued. The Kitchen Lead is essential in preparing and cooking food in accordance with applicable federal, state and restaurant standards, guidelines and regulations. They ensure quality food service is provided at all times. This role will assist in a multi-faceted organization that provides everything from four course private dinners, casual bar snacks, and caters large and small custom events. This position will be initially expected to work 25-35 hours a week Wednesday-Sunday. Potential growth to full-time for the right candidate comes with insurance benefits and paid time off.

Essential job functions:

- Prepares high-quality food items according to recipes and instructions to meet production, delivery and service schedules.
- Serves meals or prepares items for service, meeting high standards, ensuring that food is at the correct temperature and is attractive.
- Strong and professional communication skills.
- Must be able to work independently, and in team settings at a high level of efficiency
- Cleans area during and after preparation and serving, maintaining high standards of cleanliness. Stores or discards excess food in accordance with safe food-handling procedures.
- Keeps refrigerators and storerooms clean and neat. Ensures food and supply items are stored per standards.
- Operates and maintains kitchen equipment as instructed.
- Reports needed maintenance, faulty equipment or accidents to the supervisor immediately.
- Works with a high value on safety.
- Performs other duties as assigned.

Qualifications:

- Previous experience in food service is mandatory, preferably in multiple areas of hospitality
- Knowledge of local and national food safety standards. ServSafe certificate is a plus
- Strong written and verbal communication skills
- Familiar with basic computer skills, such as email, and creating or reviewing documents on Google drive
- Ability to lift and carry 50# to above waist level, be on feet for at eight + hours and potentially walk up to two miles during a shift
- Must be able to maintain a fast pace in stressful situations in a calm and efficient manner.

If you have what it takes to be successful in the role of Kitchen Lead and the desire to help shape Garver Event's future, we look forward to connecting with you!

Email dan@garverevents.com with resume and cover letter to apply.