



MOSAIC

catering + events

Catering Cook Job Description

Position Responsibilities:

This position is responsible for culinary tasks within our operation, both on event site and in the prep kitchen. The catering cook will lead kitchen staff on event site throughout the entire event, from unloading the truck, plating the food, and returning all kitchen assets to prep kitchen. The ideal catering cook will be able to excel in a fast paced environment. The culinary work in this position **must follow MOSAIC's commitments to sustainability and proper health and safety guidelines.**

Major Duties:

- Execute food prep and presentation
- Work closely with Chefs
- Be able to quickly adapt to change
- Properly stores foods in designated areas following wrapping, dating, and rotation procedures.
- Obtain knowledge of kitchen set up for off site catering
- Cleanse work areas, equipment and utensils; distributes supplies, utensils, and portable equipment.
- Utilizes approved food production standards to ensure proper quality, serving temperatures and standard portion control.
- Set up station or section in time for service at events
- Serves customers in an efficient and friendly manner; resolves customer concerns.
- Interacts with co-workers to ensure compliance with company service standards, and inventory
- Assures compliance with all sanitation, ServSafe and safety requirements.

Competencies:

Integrity, Leadership, Initiative, Judgment, Organization/Planning, Self-Awareness, Adaptability, Generous Listening, Customer Focus, Team Player, Communications Oral/Written, Problem Solving/Resourcefulness, Relationship Building, Sense of Urgency/Deadline Driven, Confidence

Required Qualifications and Education:

- Strong communication and organizational skills
- Ability to stand for up to 12 hours
- Strong passion and motivation to create great food.
- General culinary knowledge of basic kitchen practices, protocols and procedures.
- Understanding of typical culinary units of measure.
- Ability to work safely and efficiently with large volume culinary equipment including but not limited to grill, fryers, steamers tilt skillets, convection ovens.

Physical Requirements:

- Ability to lift 50-80 lbs.
- Ability to communicate routinely via phone, personal contact and via computer
- Walking, standing, sitting required throughout the typical business day
- The ability to work in heat, non-air-conditioned environments
- The ability to regularly & repetitively bend, carry, climb, grasp, kneel, lift, pull, push, reach, sit, stand, twist, walk