



THE WILLOWS AT ASHCOMBE MANSION

Banquet Cook - JOB DESCRIPTION

Position Type: Part Time

Work Week: Non-typical, Average 20+

Reports To: Executive Chef

Position Description: We are seeking a skilled Banquet Cook to join our culinary team. The Banquet Cook will be responsible for preparing and cooking a variety of dishes for banquets and catered events. This role requires a high level of culinary expertise, attention to detail, and the ability to work efficiently under pressure.

Key Job Responsibilities:

- Prepare and cook menu items for banquets and events according to recipes and standards.
- Ensure all food is prepared in a timely manner and meets quality standards.
- Assist with the setup and breakdown of banquet kitchen stations.
- Maintain a clean and organized work area, following all health and safety regulations.
- Collaborate with the culinary team to develop new menu items and ensure consistent quality.
- Monitor food inventory and communicate any shortages or needs to the kitchen management.
- Assist in the training and mentoring of junior kitchen staff.

Required Qualifications:

- Proven experience as a cook, preferably in a banquet or catering setting.
- Strong knowledge of cooking techniques and food safety regulations.
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously.
- Excellent organizational and time management skills.
- Strong attention to detail and a commitment to delivering high-quality dishes.
- Ability to work flexible hours, including evenings, weekends, and holidays.
- Culinary degree or equivalent experience preferred.