



Catering Event Chef

This is a part-time / freelance position. Catering event chefs are responsible for executing menus at off premise events in private homes, field kitchens, corporate venues etc. Event chefs are expected to execute events either solo and/or as part of a team of two or more chefs. Event chefs must report to the café kitchen in advance of the event start time in order to pack food and equipment and drive a van to the event location (clean driving record required). Experience as a catering chef, line cook or prep cook required. Necessary qualities include calm under pressure, strong problem-solving skills, ability to manage many tasks, effective communication with front-of-house crew and stamina for lifting, standing for long periods, and working in outdoor field kitchens.

Catering Prep and Event Chef

This is a part-time 25-30 hour/week position with the potential to become full time. In addition to 25-30 hours of prep, this position includes off premise event hours. Prep takes place in our Café kitchen alongside Executive Chef and Sous Chefs. Candidates must have strong knife skills, experience with safe food handling, understanding of classic cooking techniques, and experience as a catering chef and/or line cook. Necessary qualities include strong organizational skills, efficiency and finesse with prep and food presentation, strong communication skills, and flexibility of schedule.