

# DUVALL

Do you want to make extra money and have the flexibility to set your own schedule? We have an amazing opportunity for you!

Duvall Catering & Events is a well-established catering firm in Charleston, SC with over 43 years in the industry. We are passionate about providing fresh innovative cuisine, beautiful presentations, and impeccable service.

## **EVENT CHEFS & PREP COOKS**

### Overview

Our Back of House staff is responsible for supporting the kitchen management staff by executing and delivering consistently high-quality food. This is an ideal position for someone who is dedicated to the art of hospitality. If you are a team player, experienced, passionate, and dedicated to your craft, we want to hear from you.

### What You Will Be Doing

- Following/understanding prep lists
- Keeping an organized and clean work area
- Making sure all food is properly prepared and handled properly
- Working events, Cooking and Assisting with setting up food stations
- Packing equipment for events based on contracts and location
- Ability to follow recipes and take direction (S.O.P)
- Understanding of weekly workflow relative to business levels/ anticipating work volume
- Additional responsibilities as needed

### What You Need to Bring

The successful candidate is eager to work with a positive attitude, people-oriented approach, and great organizational skills.

He/she will have:

- A minimum of 1 year of experience in the culinary industry is strongly preferred
- Ability to work flexible schedule including nights and weekends as needed to execute events
- The ability to follow directions and execute job tasks to Chef's satisfaction
- Self-motivated to work under pressure with high volume objectives
- Maintain and strictly abide by state sanitation/health regulations in an organized work area
- Able to work efficiently with strong attention to details
- Understanding of food preparation as it applies to catering is preferred