

CityFlatsHotel

Job Posting

Lead Banquet Cook

Organization Name: CityFlatsHotel Port Huron

Reports to: Executive Chef, Sous Chef

Job Location: Port Huron, MI

Position Summary:

The boutique style CityFlatsHotel, located in the heart of downtown Port Huron, is searching for a professional for the position of Lead Banquet Cook. This dynamic individual will help prepare meals as per our standard recipes, and assist and support the Executive Chef. Due to our continued growth and expansion, we are seeking an experienced and energetic individual for this position in our Banquet and Events Kitchen.

Responsibilities & Duties:

- Assist and support the Executive Chef
- Help the Executive Chef select and train kitchen staff
- Attend meetings to discuss the planning and execution of event menus
- Oversee the preparation and service of food
- Offer guidance to kitchen staff on the preparation, cooking, and presentation of different foods in the banquet kitchen
- Assist the Executive Chef in the enforcement of health and safety standards in the kitchen
- Professionally handle any problems that may arise in the kitchen
- Help to ensure that customers are served efficiently and effectively
- Supervise and manage the kitchen staff

Qualifications and Skills:

- High school diploma/GED required
- Minimum one year of experience in a fast paced kitchen
- Good organizational and management skills
- Excellent communication skills
- Ability to lift 30-50 pounds
- Ability to work on your feet for 4 or more hours a day
- Able to speak, read, and comprehend instructions in English
- Detail-oriented
- Have a flexible schedule (weekends, holidays, and evenings)
- Ability to work well under pressure, be highly motivated, and passionate about the industry