



Banquet Chef

Overview

A life at the lakes community located just 30 minutes west of St. Charles, Innsbrook's 7,500 acres include 100 lakes, recreational and residential properties, an event center, public restaurant and 18-hole public course. Innsbrook is a multi-faceted event venue which hosts a variety of events including weddings, corporate conferences, concerts, banquets and more.

As we grow, we are looking for a qualified, professional and experienced Aspen Center Banquet Chef. The successful candidate will employ their culinary and banquet skills in order to play a critical role in maintaining and enhancing our customers' satisfaction. The ideal candidate is someone who is passionate about food and customer service. They are a problem solver with strong work ethic and leadership skills. The Banquet Chef understands that customer satisfaction always takes priority and that efficient kitchen operations make it possible.

Innsbrook is a GREAT place to work, with a diverse work environment! We promote within and encourage creativity in the kitchen! We offer TOP PAY, GREAT BENEFITS and FREE GOLF! This position is a great fit for anyone who has a passion for the food and beverage and hospitality industry and enjoys providing a high standard of service and quality for our guests.

Responsibilities include, but are not limited to:

- Assisting the Director of Hospitality in the preparation and design of menus
- Producing high-quality plates both in design and taste
- Preparing all food items accurately in a timely manner, based on banquet event orders
- Preparing creative but practical diagrams and layouts for tables, buffet lines, stations and execute setup with the assistance of banquet setup staff
- Ensuring that the kitchen operates in a timely way that meets our quality standards
- Resourcefully solve any issues that arise and resolve problematic situation
- Complying with and enforcing sanitation regulations and safety standards
- Maintaining a positive and professional approach with coworkers and customers
- May be required to assist in other Innsbrook kitchens such as the Clubhouse Bar & Grille or Summerhaus, as directed by the Director of Hospitality

Requirements

- 6+ years of banquet kitchen experience
- ServSafe certified

- Understanding of various cooking methods, ingredients, equipment and procedures
- Excellent record of kitchen and staff management
- Accuracy and speed in handling emergency situations and providing solutions
- Familiar with industry's best practices
- Working knowledge of various computer software programs; Outlook, Word and Excel
- Bachelor's degree in culinary science or related certificate preferred, but not required
- Must be able to take direction and delegate responsibilities
- Able to work in a fast-paced environment
- Familiar with industry's best practices
- Must be able to work flexible hours including nights, evenings, weekends and holidays
- Stand, sit or walk for an extended period of time or for an entire shift
- Move, lift, carry, push, pull and place objects weighing less than or equal to 25 pounds without assistance

Full-time, hourly (\$21-24 based on experience), medical, dental, vision, 401K, company laptop

Submit your resume online at www.innsbrook-resort.com/about/employment.