



Chef
Contract

Positions available. Posted on 9.23.16

À la Carte Catering + Event Design is an award-winning, premier caterer, featuring locally inspired menus and delicious fresh seasonal food. We serve clients in and around the Metro Washington DC area. Our associates deliver highly personalized creative services for weddings, corporate events, and social occasions and celebrations.

À la Carte is growing and is seeking experienced Chefs for work in our kitchen and on-site. Our Chefs provide an outstanding dining experience for our guests. The candidate will have a passion for food and the ability to thrive in team oriented, fast and friendly work environment.

Responsibilities include:

- Stage kitchen in space provided
- Keep kitchen organized throughout event
- Delegate tasks to kitchen assistants
- Ensure all food has been delivered
- Ensure all food is at the proper temperature for the dish
- Prepare foods and accompaniments à la minute
- Design platters and/or plates according to Event Designer or Executive Chef's specification
- Familiarity with all styles of service: passed, buffet, stations, plated, French and family style
- Work in a wide variety of venues, both indoor and outdoor
- Follow proper safety and sanitation procedures
- Ability to lift up to 50lbs
- Work within event deadlines

Requirements include:

- Have excellent organization and collaboration with both the Executive Chef and the catering sales team
- Limitless creativity working as part of a team
- Attention to detail, think clearly and objectively
- Work evenings, weekends and holidays
- Ability to prioritize in a fast-paced, ever-changing environment
- Past experience in a professional and mobile kitchen environment

Education and experience:

- College attendance a plus, minimum High School Diploma or equivalent
- Valid driver's license and US social security card
- Three years of culinary banquet and/or catering experience.
- Certification: ACF CC® minimum preferred