

Line Cook (In House)

Job description

Purple Onion Catering Company is an award-winning, full-service caterer providing visually-stunning custom catered events to the Washington, DC, area. Our success is based on a dedicated staff committed to the spirit of our core values: Perseverance, Resourcefulness, Respect, Reliability, a sense of Calm, and a commitment to be a Team Player.

Who should apply: Currently, we are seeking creative, diligent individuals who are passionate about food and excited to share in the learning and teaching opportunities that come through the varied experiences of a great team. Our line cooks are problem solvers, team supporters, and positive influences in the kitchen. They have a passion and a curiosity for food. They are open to new ideas and are excited to share their own experiences with the team. They are punctual and organized.

Why Work at Purple Onion Catering Co: We offer a great work environment with great people and benefits where you will get the chance to grow a talented, high performance kitchen team in a rapidly growing catering company. Purple Onion Catering Company is recognized among the best caterers in the Washington, DC, metropolitan area. We're an award winning company well regarded both by the public and the catering industry. We want you to be a part of this and enjoy your time here, and we are committed to helping you succeed as a member of our team. We value teamwork, curiosity, planning, and coaching over yelling and being demeaning.

Base Requirements:

- Prepares items for broiling, grilling, frying, sauteing, or other cooking methods by proportioning, battering, breading, seasoning, and/or marinated, following kitchen standards and Chef instruction.
- Understand and utilize our serving portion sizes and all basic menu prep procedures and standards.
- Assist where needed.
- Maintain a clean and sanitary work station area and assist in cleaning all areas of the kitchen.
- Have a great attitude.

- Exhibit professionalism.
- Have passion for your craft.
- Be able to solve problems.
- Be able to take and give instruction or feedback.
- Be able to understand and communicate in English.
- Excellent cooking and presentation skills.
- Must have reliable transportation and a valid driver's license.
- Must be able to lift up to 50 pounds.
- Maintain personal hygiene in accordance with standards for Food Service Employees.
- Must be able to stand for lengthy periods of time.
- Must be able to work in the US.

Company Benefits:

Health, dental, and vision insurance is available to all regular, full-time employees. Information about eligibility requirements will be discussed at your orientation. The company will contribute 75% of the premium for your insurance each pay period. Employees are responsible for premiums covering spouses and dependents. Contributions will be reevaluated at renewal.

Purple Onion Catering Company offers a 401(k) plan for your retirement planning. Details about eligibility and entrance dates will be discussed at your orientation.

Summary:

Work based in Vienna, VA

Hours are typically 7am - 4pm, but will vary between days.

Please apply by email with attached resume.

Full-time, Part-time

\$15-\$20 per hour.