

## **Offsite Event Chef**

### Job description

Purple Onion Catering Company's simple goal is to provide exceptional food and service to the Washington DC Metro Area. Our passion-driven staff create and deliver visually-stunning custom events that are both, personal, and memorable. Each member of our team is key to this goal and accomplishes great things by being team players who persevere and remain calm through our busiest times, are resourceful in making things happen, show respect through mutual support and by being reliable to the team.

All events are held at off-site at locations within the DC Metro Area.

Purple Onion Catering Company believes in providing opportunities for our staff to succeed. This begins with robust on the job training, a clearly articulated path for professional growth, the opportunity to gain exceptional culinary experience, and the ability to make your schedule fit your work-life requirements.

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Position: Off-Site Kitchen Staff

Reports to: Off Site Culinary Trainer

### Duties and Responsibilities

- Ability to read food orders and receive verbal instructions from the chef.
- Adhere to and Enforce Food Safety Policies and Procedures.
- Clean and sanitize work stations and equipment.
- Maintains high standards for work areas and appearance.
- Must comply with any dress code requirements.

Successful Candidates will have:

- Organizational skills.
- Attention to detail and creativity.

- Curiosity and desire to learn more.
- Good working knowledge of food preparation.
- Familiarity with kitchen equipment.
- Ability to work a flexible schedule helpful.
- Willingness to be open to learning and growing.
- Maintain a positive attitude.
- Keep work areas clean
- Safely and responsibly operate kitchen equipment
- Work well with teammates and accept coaching from management team
- Be on time and ready to work when your shift begins

Candidates must have the following qualifications:

- Reliable transportation
- Authorization to work in the United States
- Ability to communicate in English
- Ability to take and provide instructions
- Culinary Experience
- Be a team player by persevering, being reliable, respectful and resourceful, and calm under pressure.

Job Type: Part-time

Salary: \$18.00 to \$25.00 /hour

This position requires standing, walking and bending for many hours at a time. Staff should be able to lift 25 lbs.

Purple Onion Catering Company is an Equal Opportunity Employer. We embrace diversity and celebrate the unique experiences each of our staff members bring to our company.'

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Job Type: Part-time

Pay: \$18.00 - \$25.00 per hour