



NOW HIRING

EXECUTIVE CATERING CHEF

ABOUT THIS

This position will direct our culinary team; manage sous chefs, kitchen leads, dishwashers, and hourly employees. They will collaborate daily with the Sales, Operations, & Event teams. They will be a leader, mentor, and culinary guide.

They will be responsible for **maintaining** high quality food & presentation, **cultivating** a positive and progressive atmosphere, **proactively** creating ideas and solutions, and **supporting** open communication & feedback to foster unforgettable events from every angle. They will continually work to modernize and elevate our culinary program by learning the latest food trends, techniques and equipment.

ABOUT YOU

You are an **experienced chef** with a vision. You have 5-10 years of Executive Chef off-premise **catering experience** or equivalent experience as Chef de Cuisine.

Your **ownership mentality** is your North Star. You are **hands-on**, and you thrive in an ever-changing environment because your organizational and planning skills allow you to jump into any situation well prepared and ready.

Your ability to **organize**, **delegate**, and **enforce** accountability while **maintaining** food & labor costs is outstanding. You have a vision. You value developing close **relationships** with staff & vendors, and **cleanliness & safety** are always on your mind.

You're **passionate** about events and catering. You are always **honing your craft** and are on the lookout to try the latest trends. You're subscribed to the best event & food blogs in the industry.

You're **hungry** for positive client feedback and can't wait to provide a fun, modern, interactive experience on site at events, tastings, and culinary classes.

ABOUT US

Our 10,000 sqft headquarters is **state of the art** with 2 tasting rooms, 700 sqft of walk-in refrigeration space, a 33' stainless steel hood, 10 commercial ovens, 3 combination steamers, and over 90' of stainless prep table.

The kitchen operates within state and federal health & safety codes. You will be responsible for maintaining standards and implementing goals in compliance.

Our environment is flexible, fast-paced, and fun. You'll work an average of 50 hours per week, and your schedule will vary based on events and needs of the business.

QUEEN CITY CATERING COMPANY

send cover letter and resume to careers@qccatering.com