

PEPPERS

ARTFUL EVENTS

About Us

Do you want to be part of an award-winning creative catering team?

Peppers Artful Events is an off- premise catering company with a passion for creating exceptional, memorable events with our mouth-watering food and professional service. Our chefs strive to source all cheeses, produce and meats locally and to use only the best, freshest products available. In attempt to keep this goal, Pepper's has an herb garden on our property as well as bee-hives to harvest honey.

Peppers Artful Events is fully committed to:

- Crafting artful culinary displays that create the ambiance for a successful celebration.
- Presenting exciting, top-quality cuisine for every selection.
- Traveling the globe to bring back the most exciting and tantalizing flavors and ideas.
- Creating sensational experiences that linger in the mind for years to come.
- Designing events that suit our clients' personal tastes and budgets of any size
- Providing professional service to our guests before, during and after the event.

A positive and team-oriented attitude is part of our business culture

Our Company Describes Its Culture as:

- Outcome-oriented -- results-focused with strong performance culture
- People-oriented -- supportive and fairness-focused

Lead Catering Chef Manager Job Responsibilities:

- Lead with the ability to see the “big picture” of company goals and also the ability to achieve those goals while elevating the professionalism of the culinary staff (technical skills and soft skills), enhancing the quality and service of the company, and adding value to all other departments of the company
- Innovate and create new revenue streams
- Organize and execute offsite events where 90% of food is produced onsite.
- Stay current on restaurant industry trends and Identify new culinary techniques that includes seasonally-inspired cuisine.

- Consistently communicate and work with all stakeholders – Leadership, culinary staff, operations staff, sales and management staff, clients, and vendors.
- Hire, educate and train/develop Chefs, Cooks, Venue Staff, Event Staff, and Sales Staff.
- Effectively manage:
 - Culinary and scullery labor (both onsite and offsite)
 - Food costing (theoretical and actual)
 - Paper and disposables cost
 - Equipment and wares expenses
 - Other kitchen-related expenses (sanitation, chemicals, transportation, etc.)
 - Overall profitability of the kitchen
 - Kitchen and surrounding areas are sanitized and clean in accordance with company standards and health code regulations
 - Monthly Inventories
- Create and apply contemporary and classical culinary styles using modern sensitivities (such as dietary restrictions, allergen sensitivity, gluten free, vegan) in catering and casual restaurant settings.
- Build relationships with local farms and suppliers
- Conduct weekly meetings with culinary staff.
- Conduct meetings with Sales staff.
- Contribute and participate in Great Game of Business meetings/Leadership sessions.

COVID-19 Precaution(s):

- Personal protective equipment provided and required
- Temperature screenings
- Social distancing guidelines in place
- Sanitizing, disinfecting, or cleaning procedures in place

Qualifications required:

- Bachelor's degree in the culinary arts
- A minimum 3 years' experience as a catering chef
- Ability to lead and manage an entire kitchen
- Budgeting skills to control costs
- Incredible food preparation abilities

- Ability to handle multiple tasks at once
- Deep knowledge of the food industry and trends
- Incredible time management skills
- Innovative -- prefers working in unconventional ways or on tasks that require creativity
- Up-to-date ServSafe & Allergen Certification

Job Type: Full-time

Pay: commensurate with experience

TO BE CONSIDERED, candidates must have a valid driver's license, submit a COVER LETTER and RESUME at the time of applying. References will be requested.