



Position: Freelance Lead Chefs - Catered Events

Department: Events

Who We Are: Gourmet Galley Catering is a full service, custom caterer with over 20 years of experience. We are certified green and have been featured in Martha Stewart Weddings, The Knot, and Carats and Cake. In addition to our catering division, we operate 2 retail stores in North Stonington and Niantic. We offer prepared foods that are ready to heat and serve as well as local products, foodie retail items and made to order lunch to enjoy overlooking the Niantic Bay! Now you can enjoy our delicious food in our restaurant or in the comfort of your own home!

What We Need: We are looking for part-time Event Lead Chefs for on call banquet hors d'oeuvres, entree and dessert production supervision for Gourmet Galley Catering events.

This is a part-time, per diem supervisory position.

Responsibilities:

- Supervise the set up, clean up and breakdown of kitchen area at events
- Prepare hors d'oeuvres, first courses, main courses and desserts in both existing production kitchens and pop up remote tent kitchens offsite
- Preview menu, review dish presentations, requisition appropriate equipment
- Preview event with head chef to resolve outstanding issues re timing, presentations and kitchen set up and break down
- While on site you will effectively communicate with team members regarding menu items and the event schedule
- Supervise the set up of the designated Kitchen area to serve hors d'oeuvres, harvest table, first course, plated or buffet entree and dessert in succession
- Effectively interact with the event director to manage timely production of each required course from cocktail hour through to late night snacks and to go take away items
- Supervise the hourly limits of event cook shifts, assign closing duties, perform event tasks within hourly guidelines in cooperation with the Event Director

Requirements and Skills:

- Experience in the food industry, preferably in a fast-paced, high-volume environment
- Catering experience preferred but not essential
- ServSafe certification preferred, but not required
- Must be available to work nights and weekends
- Must have reliable transportation and commute to event locations, travel time will be paid.
- Must be able to lift up to 30 pounds and perform tasks while standing and moving for 5 to 8 hours depending on event size, nature and duration.
- Ability to work in a team environment and communicate with other team members effectively

- Ability to utilize provided personnel and equipment to produce menu items to provided specifications and quality level within the timelines of the event parameters
- Must be able to perform and prioritize multiple tasks simultaneously in a fast paced environment
- Strong problem-solving, judgment, and critical thinking skills
- Schedule may vary based on business demand
- Weekend availability Friday through Sunday is a must

Compensation: Hourly rate dependent upon experience, reviewable at 6 week intervals from \$30 - \$45 per hour

Apply Now: Please send resume to work@gourmet-galley.com