



Eclectic Edibles Catering and Kitchen is an off-site catering company in Akron, Ohio. Our clients are in various areas within Northeast Ohio. We specialize in a variety of freshly prepared options and customizable menus for corporate & private events/meals for 12 to 250 guests.

Eclectic Edibles Catering and Kitchen provides a variety of food options and limited service for all types of events: graduations, corporate luncheons, baby and bridal showers, holidays, birthdays, weddings, BBQs, brunches, open houses, wedding anniversaries, English teas, picnics, clambakes, seafood boils, employee team building, meetings, religious celebrations, funerals, family reunions, proms, wild game dinners, and fundraisers.

Our family catering business is growing, and we are looking for a motivated individual to fill our Catering Chef/Sous Chef position. Prior experience and reliable transportation are required.

If you are interested in learning more about the opportunities that we have to offer, email [Chef@eclecticediblescatering.com](mailto:Chef@eclecticediblescatering.com). The application process can include up to a phone interview, a personal interview, a group interview and an in-kitchen cooking demonstration.



## Catering Chef/Sous Chef

### General Requirements:

- Proven experience in the culinary field with at least 2 years commercial kitchen, catering, restaurant and/or banquet experience.
- Excellent communication skills, including good listening skills.
- Dependable, able to arrive on time when scheduled, reliable transportation to the kitchen and some off-site locations.
- Ability to multi-task in a fast-paced and changing work environment.
- Proven customer service experience and/or desire to serve others to the best of your ability.

### Duties and Responsibilities:

- Coordinate, plan, and participate in the production, preparation, and presentation of food for all catered meals and events.
- Help set up and produce daily food production schedules.
- Assist in menu planning, pre costing, post costing, staffing and coordinating of meals and events.
- Attends events as Onsite Chef.
- Perform recipe and menu planning by ensuring recipes are built to specification, maintaining inventory and production standards, and ordering specialty food items for menus.
- Maintains food and product ordering by keeping detailed records on inventory.
- Promote effective employee relations by evaluating, leading, motivating and coaching.
- Comply with and enforce sanitation regulations and safety standards.

### Compensation and Hours:

- Schedule may vary but typical weekly schedule is a 40-hour work week between 6am – 6pm Tuesday-Saturday. Must be flexible with schedule some late weekends and evenings will be requested.
- Salary is dependent upon experience with potential for profit sharing bonuses. This position typically pays \$17-\$22 per hour.
- 5 PTO days per year

### Additional Requirements:

- SERV Safe Certification preferred and must be obtained within 1 year of employment.
- Required to perform tasks that frequently twist/bend/stoop/squat, reach/work above shoulders, lift/carry/push /pull objects that weigh up to 10 lbs. Must be able to occasionally lift 50-65 lbs.
- Must be able to stand for 8 hours.
- Must have reliable transportation.