



## PREDATOR RIDGE

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### **Banquet Cook** **Job Description**

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#### **Purpose**

Reporting to the Banquet Chef, this position requires a high level of customer service skill, food preparation and safety, and professional approach.

#### **Responsibilities and Accountability**

- Execute catered events as required by the Banquet Chef.
- Assume responsibility for quality of products served.
- Ensure all items required for service are accurately prepped.
- Ensure proper rotation of food and minimal waste.
- Comply with industry food safety standards.
- Maintain a level of food preparation consistent with business levels and leadership direction.
- Supervise in absence of Banquet Chef.
- Comply with all standard operating procedures and policies of Predator Ridge Resort.
- Perform other related duties assigned by the management team.

#### **Position Requirements**

- 2 - 3 years' banquet experience.
- Must possess a positive attitude and work well with others.
- Must be able to take direction and work with minimal supervision.
- Must be able to deal with high pressure environments.
- Must be able to work varying shifts.
- Must be able to stand for long periods of time.

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This job description has been designed to indicate the general nature, essential duties and responsibilities of work performed by team members in this position. It may not contain a comprehensive inventory of all duties, responsibilities, and qualifications.