

I. Position

Banquet Cook (2.10)

II. Related Titles

III. Essential Functions

Prepare food items required for all banquet events (breakfasts, luncheons, dinners and special parties).

IV. Additional Responsibilities

1. Collects food and beverage products and small wares required for item preparation
2. Operates food production equipment according to manufacturers' instructions
3. Carefully follows standard recipes while preparing assigned items for banquet service
4. Assists in plating food items for service
5. Handles leftover food items as instructed by the Banquet Chef
6. Returns soiled food preparation utensils and smallware items to the proper areas
7. Cleans banquet preparation/serving equipment
8. Cleans assigned work station areas
9. Consistently uses safe and sanitary food handling practices

V. Reports to

Banquet Chef

VI. Supervises

No supervisory duties are included in this position