

## **Hotel Banquet Sous Chef**

Seeking an experienced, passionate Hotel Banquet Sous Chef at Davenport Hotels! Candidates must be positive, organized, professional, and have 10 + years' experience in a kitchen, with time spent in a leadership role and a banquet or large production kitchen environment. A culinary degree is preferred.

Candidates must also have the ability to motivate and guide a team, and have the drive and skill to produce large volumes of consistent, quality dishes while being a representative of The Davenport Hotel brand.

Responsibilities for Hotel Banquet Sous Chef include directing daily operations of the Banquet Kitchen and employee break room, participating in the selection, training, and administration of stewards and culinary staff, and upholding and enforcing sanitation standards. The position is also responsible for scheduling, inventory, product ordering, assisting in menu development and ensuring consistency and quality in execution and delivery of each dish and event. The Banquet Sous Chef oversees production of food for 30,000 square feet of event space, develops prep sheets to ensure timely execution of each event, and communicates regularly with our catering team on B.E.O. development.

Competitive salary, benefit and vacation package offered.

Apply Online Here:

<http://www.davenporthotelcollection.com/careers/>