

**Job Title:** Banquet Kitchen Supervisor

**Reports to:** Banquet Chef and Executive Chef

**Job Overview:**

As a Banquet Kitchen Supervisor, you play a pivotal role in ensuring the smooth operation and culinary excellence of banquet events within our establishment. This position is responsible for assisting the Banquet Chef in all aspects of events including but not limited to food preparation, plating and presentation, all while maintaining high standards of quality, cleanliness and efficiency. The ability to utilize excellent time management to balance preparation of multiple events at a time will be crucial to the success of the overall events department. Must be able to execute smaller events by themselves with little to no assistance.

May be responsible for assisting the Culinary Management team in any and all of our food and beverage outlets within the Vail Recreation District.

Represent the golf course, food and beverage department and the Vail Recreation District in a professional and friendly way in a fast paced environment.

**Responsibilities and Duties:**

- Adhere to all food safety guidelines
- Responsible for keeping their area and kitchens organized and neat
- Execute recipes accurately and efficiently.
- Able to create prep lists and read BEOs
- Assisting with prep and execution of events
- Tasks asked by the Chef or MOD

**Qualifications:**

- 3+ years working in a kitchen is *required*
- Banquet experience *preferred*
- 2+ years supervisory experience *preferred*
- ServSafe certified or equivalent *preferred*
- Ability to stand for 8+ hours a day
- Able to lift at least 50 lbs.
- Able to work holidays and weekends with some evenings
- Can endure hot temperatures, loud noises, and some stress in a fast-paced commercial kitchen environment

**Wage Range: \$27-\$30 per hour DOE**