



## BANQUET CHEF

Clyde Iron Works is seeking a Banquet Chef to join our team. This individual will be responsible for producing high-quality food and representing the Clyde reputation. The ability to adapt, prepare, and have extensive product knowledge is critical due to menus varying between each event. The position requires a clean and professional appearance due to meetings with vendors and clients, as well as excellent communications skills and the ability to work well with a team.

### RESPONSIBILITIES:

The Banquet Chef's duties include but are not limited to:

- ◆ Plan and prepare event orders
- ◆ Meet with clients during tasting meetings
- ◆ Supervise and schedule banquet cooks and staff
- ◆ Coordinate and communicate expo of event meals with Banquet Manager from the kitchen to event tables
- ◆ Carve at carving station for events as needed
- ◆ Cater off-site events
- ◆ Develop new items for menus

### SKILLS:

- ◆ Restaurant and kitchen experience required
- ◆ Ability to adapt easily in a fast-paced environment
- ◆ Excellent communication skills and detail-oriented
- ◆ Familiarity with kitchen sanitation and safety regulations
- ◆ Flexibility to work during evenings and weekends
- ◆ Excellent organizational skills

Visit [jobs.clydeironworks.com](http://jobs.clydeironworks.com) to apply online or stop by Clyde Iron Works at 2920 W. Michigan St., Duluth, MN 55806 to fill out an application.

Questions? Email Alex Giuliani at [alessandroG@clydeironworks.com](mailto:alessandroG@clydeironworks.com) or call 218-727-1150.