

CATERING

HEAD CHEF

The duties of the Head Chef shall include the co-ordination of all work in the catering department in conjunction with menu design, food production general supervision, ordering supplies, petty cash and budgeting, communicating with production and delegation of work.

SOUS CHEF

The duties of the Sous Chef shall include, to receive instruction from Head Chef, the sanitation of workspace, dishwashing. Transporting food from one point to another. Setting up of table's chairs cutlery etc. Food production and other duties as assigned.

ASSISTANT CHEF/CATERER

The duties of the Assistant shall be to receive instruction from the Chef/Sous Chef. Food production and sanitization of workspace. Running errands, transporting food, and duties as assigned by the Chef or Sous Chef.