



**Preferred
Sonoma
Caterers**

Sous Chef / Catering Chef

We are looking for a team player to work in concert with two other Sous Chef and the rest of the kitchen team to prepare the menus for weddings and other events. The position requires being comfortable in a dynamic environment with changing menus and styles of service.

This position will work both in our kitchen and at event venues. They will follow menus and prep lists to prepare meals for catered events, and plate foods for presentation, from the cocktail hour thru dinner and into dessert. In the off-season they will help with creation, testing and documenting of recipes.

The ideal candidate will have been educated as a chef with enough professional experience to hone those skills or equivalent experience. They will have a passion for food that extends beyond the workplace.

We are a friendly, family-oriented environment. We believe we should enjoy coming to work and seeing our co-workers. We believe in individual accountability and are looking for enthusiastic individuals that are fulfilled by a job well done.

During our busy season (April to October) overtime is likely. During the slow season we will guarantee full-time, but that is also a great season for a little time off. We make every effort to be flexible and expect the same.

**Full Time
40+ hours per week
7am to 3pm for In-House
Typically 11am to 7pm for Catering (determined by event needs)
Wednesday to Sunday
\$22 per hour + tips
Medical/dental insurance
Paid sick/vacation
Simple IRA**