

Lead Line Cook Description

HazelBea Catering is looking for a lead line cook. We are a chef-driven catering company with a focus on local ingredients & innovative dishes. We strive to find a balance in work and life – because we find pleasure in both. Our hours can be flexible.

Our lead catering line cook would help with all aspects of kitchen management such as inventory, menu planning and design, staffing, offsite event management, recipe creation, cooking and costing.

Our desired candidate should maintain a great attitude, share a love for food and a desire to create. Prior line cook or catering experience is required. We prefer some fine dining and management experience but this is not required. Culinary graduates with line cook experience are also encouraged to apply but a culinary degree is not required.

Our full-service catering calendar consists of weddings, corporate and university events, food and wine/beer/spirit pairings, cooking classes, festivals, weekly meal preparation, nutritional menu planning and community involvement. We are also interested in other events you would like to add to our calendar.

Compensation is commensurate with experience. Excellent opportunity for growth & advancement into our Catering Sous Chef.

To apply, please send your resume to Rachel@hazelbeacatering.com & shane@hazelbeacatering.com