

**POSITION: Banquet Chef**

GREATHORSE is private full-service country club located in Hampden, Massachusetts between Springfield, Massachusetts and Hartford, Connecticut. The Club has recently undergone extensive renovations and enhancements throughout the property that include a new high-end social event catering facility. This premier venue will be open year round and available to the public. The building has capacity for up to 300 guests with 12,000 sq.ft. of indoor space and 3,000 sq.ft. of outdoor space. The private veranda offers scenic views of golf course and the Berkshire mountains. Additional amenities for this venue include: a wedding suite; wood burning fireplace; and wedding garden with a waterfall feature and gazebo.

The Banquet Chef is responsible for production of all food needed for banquet functions/private parties. Accountable for all food costs for banquet functions. Supervise production personnel used for banquet events. Assist Sous Chef with Executive Chef's responsibilities during the latter's absence.

**Responsibilities:**

1. Manages food production for banquet functions including menu planning and personnel supervision
2. Manages food production for holiday buffets, Sunday brunch and other special occasions including menu development, costing and execution
3. Assists with production of daily specials for restaurants when requested
4. Assists in the hiring, training and on-going supervision of all employees involved with banquet food production
5. Establishes and maintains professional standards of conduct and appearance at all times
6. Assists/relieves the Sous Chef whenever reduced banquet volume allows
7. Serves on the banquet function committee to assist in the planning of food-related aspects of each special event
8. Establishes and adheres to food cost goals for banquet functions; takes corrective action as necessary to help assure that financial goals are attained
9. Performs other special, ad-hoc duties as requested by the Executive Chef
10. Orders product and maintains inventory; completes monthly inventory.
11. Interacts with clients to create custom menus.
12. Completes all Massachusetts required food handling and sanitization certifications.
13. Ensures compliance with applicable laws and regulations.
14. Determines how food should be presented to create decorative displays.
15. Encourages and builds respect, trust, and cooperation amongst team members.

**Qualifications:**

- Minimum five years and Culinary School or related experience and/or training; or equivalent combination of education and experience.
- Minimum five years outlet supervisory culinary production experience.
- Minimum five years technical culinary experience.

Please email cover letter, salary requirements and resume to [Chef@greathorse.com](mailto:Chef@greathorse.com). Only candidates selected for interviews will be notified.