



MISSION STATEMENT

Homeboy Industries provides hope, training, and support to formerly gang-involved and recently incarcerated people, allowing them to redirect their lives and become contributing members of our community.

Job Title: Catering Cook

Location: Pasadena, CA

Job Summary

FEED HOPE | HOMEGIRL CAFÉ & CATERING is looking for a seasoned **CATERING COOK** to help lead its First-Class Catering Operations to new heights. We have been a DTLA favorite for 15 years and look to grow our business throughout the city. We serve small events to large scale banquets. Our menu is a delicious offering specializing in Latin fusion faire. We work with individuals, Government agencies and large Corporations.

The Catering Cook will maintain the highest standards of organization, cleanliness, safety, and sanitation throughout the kitchen, while ensuring total guest satisfaction through superior food quality. The Cook will prepare a variety of food products including meats, seafood, poultry, sauces, stocks, fruits, vegetables, and other cold items using a variety of equipment according to the food menu.

Key Responsibilities

- Ability to learn all our menus and work under high pressured environment.
- Prepare ingredients in enough quantities in accordance with standard recipes and/or as specified by kitchen chef or supervisor.
- Visually inspect, perform varied functions within the kitchen as needed, to include set-up/prep of menu items, all areas.
- Ability to take clear direction and adapting to different environments.
- Maintain compliance with company policies, practices, procedures and guidelines.

Qualifications

- Events – Position requires all staff to go off site when requested for a full-service event.
- 3 years' experience in a hospitality setting.
- Adequate knife skills
- Ability to read and interpret recipes.
- Culinary certification preferred and/or appropriate combination of education and work experience to support on-the- job effectiveness.
- Strong working knowledge of cooking and customer service fundamentals to include knowledge of banquets and kitchen operations.
- Strong knowledge of operation of kitchen equipment, to include stoves, ovens, broilers, slicers, steamers, kettles, etc.
- Up to date of certification food handling, safety, and sanitation.
- Ability to multi-task and effectively manage numerous priorities within a fast-paced environment.
- Schedule flexibility and ability to work irregular hours to include evenings, weekends, and holidays.
- Works well under pressure.
- Ability to multi-task.
- Knowledge of food storage
- Strong communication skills and attention to detail

Work Environment

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The noise level in the work environment is usually moderate.

Pay Rate

\$21-\$25/hr.

The actual compensation offered may vary depending on qualifications and other factors essential to the performance of duties that have been determined by the hiring authority.

Shifts

Open availability is required for this position.

Benefits

- 401(k)
- Dental insurance

- Health insurance
- Paid time off
- Vision insurance