



Catering Chef – Ensemble Catering

At Olaya Events & Company, We Create Extraordinary Experiences.

It's more than a slogan, it's our purpose and we do it every day. There are long days and incredible challenges, yet when each event comes together there is no greater feeling than contributing to others' lives, whether it's a wedding uniting love and families or a corporate hosting, we are part of creating something larger than us. We want you to bring the determination, courage, and passion to everything you do to serve people. You will be expected to bring high level of attention to even the smallest details, to be your word and follow through on your commitments, to do the right thing, and to uphold team members in the highest regard. Our mission is to constantly improve ourselves, continuously raising our bar that we will inspire and lead by dominating the wedding and event market.

Together...we will knock people's socks off. We will make event planning stress-free. We will serve our clients so they feel like honored celebrities at their own event.

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As the Catering Chef you will be responsible for the culinary experience.

Overview of Main Responsibilities

- Ability to create premier quality food and presentation
- Menu development
- Oversee all food preparation coming out of kitchen
- Plan the logistical execution of on/off-site events.
- Maintain catering equipment
- Maintain a safe, hygienic and sanitary work environment
- Maintain A grade kitchen inspection thru Maricopa County
- Food organization, inventory, and purchasing.
- Ability to identify and build relationships with food purveyors.
- Attend weekly meetings and monthly company meetings
- Minimizing raw material and food wastage
- Control food cost and be able to cost menus and events
- Food presentation to company standards
- Schedule, train and manage staff
- Mobilize off site kitchen and food service
- Organize catering rentals
- Organize and store properly catering supplies
- Schedule monthly kitchen and hood cleaning
- Keep up and implement culinary trends



We Are Looking For Someone Who

- True Servant Leader – someone who is dedicated to their teams performance, goals and development.
- Someone who acts with uncompromising honesty and integrity. They do what is right even when no one is watching.
- Someone who has the initiative and the responsibility to make things happen. They are driven by personal values and avoid letting circumstances or conditions influence their behavior.
- Someone who knows how to handle difficult situations when they arise and can problem solve situations through confidence while inspiring team to pull together.
- Someone who shows persistence and hardworking effort in order to create something extraordinary.
- Someone who has the awareness, perseverance, and determination to seek out feedback to become better. They are willing to grow and are humble enough to make those changes.

Qualifications

- Basic math and language skills, including the ability to follow instructions and communicate effectively (both verbally and in writing).
- Physical requirements include lots of bending, standing, and walking.
- Ability to work long days. We are an event company so shifts will include weekends, nights, and holidays as needed.
- Ability to lift up to 75 pounds.
- Valid Driver License
- Food Managers Certificate
- Minimum 3 years chef experience in on/off-site catering
- Reliable transportation

Benefits

- Paid Time Off - 2 weeks and 10 Holidays (includes your birthday) after 3 months with company. Then an additional 4 weeks off are added after 1 year with the company for a total of 2 months of PTO a year!
- 401k company match
- Medical Benefits
- Dental Benefits
- Flexible Schedule
- Weekly Wednesday Lunch with the team

Applying

Send resume to edward@olayaevents.com and answer the following – What is the superpower that you will bring to this role?