

The Crystal Lake Catering Co.
Chef
Job Description

Full-time position from mid-May through mid-October. As chef of the catering company, you are expected to prepare and manage the preparation of food for our special events. This includes the prep cooking in our commercial kitchen as well as the on-site cooking necessary for each menu. Your compensation includes a base wage as well as a bonus plan for which you are eligible. As the chef you set the standard of quality, not only, in the food, but in the working environment as well. We expect top quality food as well as kind, courteous and professional interaction with employees and customers alike. You must be proactive, when ever possible, and reactive in a way that is positive and productive. You must perform professionally, swiftly and accurately as you manage a number of daily responsibilities and tasks with limited errors.

Responsibilities, but not limited to:

- Recruiting, hiring, training, scheduling and managing culinary and service staff
- Planning, preparing and directing the preparation of food
- Creating and modifying new and current menus
- Determining food costs and food prices
- Striving to achieve profitable food and labor costs
- Maintaining clean and functional culinary equipment and kitchen
- Prepare and store food that complies with the Michigan Health Dept.

Expectations, but not limited to:

- Develop and maintain a professional and positive working environment
- Maintain food and labor costs at roughly 25% -to- 35% of gross food sales
- Properly label and store food so that it is served in its optimal condition
- Keep up with ever changing food trends and best practices
- Work schedule is dependent upon our catering schedule.
 - Typically, Thursday through Sunday May through October.

Compensation Package

Rate of Pay

- Commensurate with experience and skill level

Profit Share

An open book policy. Monthly share of the profit paid in the second pay period of each month
Bonuses based upon empirical data from monthly profit and loss statements

- Food costs
- Labor Costs
- Gross Sales
- Employee retention
 - Paperwork

Stock Option

- 20% of each paycheck can be converted to stock in The Crystal Lake Catering Co.
- For instance:
 - From \$15/hr, \$3/hr will be stock
 - From \$20/hr, \$4/hr will be stock

Optional business deductions from salary can include and not limited to:

- Monthly expense account for dinning out under Research & Development
- Mileage expense under Mileage
- Housing expense under Housing

Benefits

- *Meal Plan:* Each shift you work you are eligible for a free meal.
- *Optional Research & Development expense account*
- *Optional Mileage expense account*
- *Optional Housing expense account*