



Catering Attendant
Urick Concessions, LLC

Job Title: Catering Front of House Attendant

Job Description:

We are seeking an enthusiastic and customer-focused Catering Front of House Attendant to join our team. In this role, you will be the face of our catering services, ensuring guests receive exceptional service and enjoy a seamless dining experience. If you have a passion for hospitality and thrive in a dynamic environment, we would love to hear from you.

Key Responsibilities:

- Greet and welcome guests as they arrive at the event.
- Assist with seating arrangements and ensure guests are comfortably situated.
- Serve food and beverages efficiently and courteously.
- Maintain a clean and organized front of house area, including dining tables and serving stations.
- Respond to guest inquiries and accommodate special requests.
- Collaborate with kitchen and catering staff to ensure timely and accurate service.
- Monitor and replenish food and beverage supplies as needed.
- Handle guest complaints and issues promptly and professionally.
- Assist with the setup and breakdown of events, including arranging tables, chairs, and decor.
- Perform other duties as assigned by the event manager or supervisor.

Qualifications:

- Previous experience in a hospitality or customer service role preferred but not required
- Strong communication and interpersonal skills.
- Excellent customer service skills with a friendly and approachable demeanor.
- Ability to work well under pressure in a fast-paced environment.
- Attention to detail and commitment to quality service.
- Ability to stand for extended periods and carry trays or other serving items.
- Flexibility to work various shifts, including evenings, weekends, and holidays, as required by event schedules.



Sous Chef
Urick Concessions, LLC

Job Title: Sous Chef - Catering

Job Description:

We are seeking a skilled and creative Sous Chef with a focus on catering to join our culinary team. In this role, you will work closely with the Executive Chef to oversee the preparation and presentation of high-quality dishes for catered events. If you have a passion for culinary excellence and experience in catering, we invite you to apply.

Key Responsibilities:

- Assist the Executive Chef in planning and executing menus for catered events.
- Supervise kitchen staff and ensure all food is prepared to the highest standards.
- Oversee food preparation and cooking, ensuring consistency and quality.
- Manage inventory and coordinate with suppliers to ensure timely procurement of ingredients.
- Ensure compliance with health and safety regulations and food safety standards.
- Assist in training and mentoring kitchen staff.
- Collaborate with the front-of-house team to ensure seamless service during events.
- Help develop new recipes and menu items tailored to client preferences and dietary requirements.
- Monitor food costs and assist in maintaining budgetary controls.
- Perform other duties as assigned by the Executive Chef.

Qualifications:

- Proven experience as a Sous Chef, preferably with a focus on catering.
- Strong culinary skills and knowledge of various cooking techniques and cuisines.
- Excellent organizational and time management abilities.
- Ability to work well under pressure in a fast-paced environment.
- Strong leadership and team management skills.
- Knowledge of food safety and sanitation standards.
- Flexibility to work various shifts, including evenings, weekends, and holidays, as required by event schedules.



Prep Cook
Urick Concessions, LLC

Job Description:

We are looking for a dedicated and efficient Prep Cook to join our catering team. In this role, you will work closely with the Sous Chef to ensure all ingredients are prepared to the highest standards for our catered events. If you have a passion for food preparation and enjoy working in a fast-paced environment, we encourage you to apply.

Key Responsibilities:

- Assist the Sous Chef in preparing ingredients for dishes according to recipes and event menus.
- Wash, peel, chop, and cut vegetables, fruits, and other ingredients.
- Measure and assemble ingredients for recipes.
- Maintain a clean and organized prep area, following food safety and sanitation guidelines.
- Help set up and break down kitchen stations before and after events.
- Properly store and label ingredients and food items.
- Collaborate with the catering team to ensure timely and efficient food preparation.
- Perform routine kitchen tasks such as filling up stock, cleaning, and equipment maintenance.
- Assist in inventory management and notify the Sous Chef of low stock levels.
- Follow all health and safety regulations in the kitchen.

Qualifications:

- Previous experience as a prep cook or in a similar role is preferred but not required
- Knowledge of basic cooking techniques and kitchen equipment.
- Strong attention to detail and organizational skills.
- Ability to work efficiently in a fast-paced environment.
- Excellent teamwork and communication skills.
- Ability to follow instructions and recipes accurately.
- Flexibility to work various shifts, including evenings, weekends, and holidays, as required by event schedules.