

Yellowstone Kelly's Catering Company

Event Catering Job Info

(Work performed in Billings, MT and surrounding area)

- Operate catering trucks.
- Perform table and buffet settings, carry trays, and execute serving tasks following standard dining etiquette.
- Follow standard production procedures when carrying out duties such as beverage service, plating, and salad preparation.
- Provide assistance in training and supervision of new employees and interns.
- Ensure food waste is minimized.
- Responsible for operating dishwasher, as well as organizing and maintaining dish storage and small wares.
- Perform operational duties in the course of completing events.
- Experienced Line cooks and food preparation professionals work on-call, as-needed or by the gig.

To be effective on the job, the following requirements, including skills and knowledge are important for a catering server to have:

- Possess a valid driver's license.
- Ability to work with catering equipment effectively and teach others to use it also.
- Knowledge of catering procedures, including storage, sanitation and safety.
- Event planning and execution skills, needed to plan and execute events smoothly.
- Ability to give attention to details to be able to create exciting ambiance for buffet.
- Knowledge of table service techniques and ability to apply them.
- Upholds punctuality, personal hygiene, and cleanliness.
- Dependable with proven ability to work effectively with others in a team.
- Physically able, with the ability to bend, kneel, stoop, twist, squat, walk, and stand for long periods at a time.
- Ability to regularly lift items weighing 50 pounds and more.

Regular employees receive competitive wages plus gratuity, gig employees paid hourly by the gig. Contact us to fill out an application.