**Event/Production Cook**

Sugarsnap Catering is a fast paced Farm to Table operation with drop off and full service catering. We have a 3 acre farm that we use all the product for.

We are looking for seasonal candidates and long term staff to join our production Kitchen Team in our Commissary Kitchen and on Off site Events. The right candidate must have at least 1-2 years related culinary work experience, must be professional with a positive attitude and reliable. We are seeking talented individuals who can work independently, prepare foods and effectively complete tasks during off site events.Successful candidates have a Strong work ethic, sense of urgency and how to organize themselves, basic knife skills, able to take direction well & take initiative as needed.

Specific duties include and are not limited to:Set up and clean up of station and kitchen, dishes, making sandwiches, casseroles, salads, soups, sauces, protein & vegetable cookery for events. Flexible schedule a must.

A definite passion for food, it's quality and integrity are essential. We are a highly collaborative team that is looking for someone that has high expectations for themselves and others around them.