



Ridgewells Catering is seeking an experienced **Purchasing/Production Chef** to join the Major Events team to work on large-scale catering and concessions operations at major golf championships.

Specific duties include, but are not limited to, the following essential job functions:

- Assist in the development of new and innovative culinary concepts and participate in menu planning, working closely with the Executive Chef and sales team.
- Manage pre-tournament and on-site purchasing for food/ingredients, beverage and supplies/paper products for both catering and concessions operations.
- Negotiate and secure purchases with consideration for quality, availability, impact on production, and acceptable replacement products as needed; together with the Operations Manager, secure the necessary equipment and support needs from food vendors.
- Keep database up-to-date with vendor information and costs; run production and maintenance reports to maintain database accuracy
- Develop and manage a system for handling, organizing and inventorying vendor deliveries of pre-production goods.
- Provide order projections and build detailed order guides for all vendors based on daily menus and main kitchen production schedule.
- Ensure consistent availability of product for production; coordinate deliveries, on-site quality control, and product adjustments with Executive Chef.
- Ensure on-site kitchen and storage are organized, clean and efficient.
- Work with the distribution team to streamline bulk deliveries.
- Assist the Executive Chef to streamline main kitchen production with labor efficiency and food safety.

Essential job requirements:

- Strong knowledge of and interest in food and food service, including current inspiration, regional specialties, classic and innovative techniques, and market trends.
- Enthusiasm for use and expansion of sports hospitality knowledge.
- Solution-oriented team player with a positive, can-do attitude that thrives under pressure and can work on multiple projects at one time.
- Comfortable in high-end, high-volume kitchen operations; thrives in a fast-paced, high-energy environment.
- Experience in high-volume sport or major corporate convention environment.
- Understanding and familiarity of large volume purchasing policies and procedures including inventory and cost controls, and food and beverage regulatory compliance.
- Ability to work well and collaborate with others; a team player with a positive, helpful personality.
- Proficiency in MS Office (specifically MS Excel and MS Access) with the ability to learn new computer programs quickly is a must.



- Physical capability to work long hours on your feet, while interacting with vendors, staff and team members at outdoor events.
- Ability to work in hot/cold, humid and noisy environments.
- Some travel, including up to 30 consecutive days in May and June.