

Ambassador Hotel Kansas City

EVENING CHEF

Prepare various foods as directed for dinner, at assigned kitchen station including set up and breakdown of station in accordance with Company standards and safety & sanitation policies.

Responsibilities include;

- Follow written and oral instructions regarding menu and standardized recipes. Prepare a wide variety of selected food as directed in accordance with portion sizes and quality standards.
- Utilize a variety of kitchen equipment following safety procedures regarding the operation of said equipment.
- Cleans work and storage areas, tools, equipment and floors as needed. Also, maintain all sanitation requirements including product rotation, temperature maintenance and storage procedures, cooling requirement and handling techniques.
- Aides in controlling waste and maintaining food cost.

We offer competitive wages and extensive benefits for applicants working full time (30 hours minimum per week) that include paid time off, eligibility to purchase medical/dental/vision insurance and 401k (after one year of service) just to name a few.

Applicants may apply on line by visiting <https://ambassadorkcmo.com/careers>

Becky Goltz

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