

Catering Lead

At Boryski's Butcher Block we unite past family values with new innovations to deliver continuous satisfaction and assurance to both staff and customers. We believe serving the community starts by building a team that values collaboration, quality standards, and creativity.

We are looking for a candidate with drive and a can-do attitude to join our team as Catering Lead to provide support to the Catering Team. This position supports our mission to service the community through delivering consistency and quality to our products and services.

Working with a supportive team, in a fast-paced and dynamic environment, the ideal candidate has experience with customer service and catering, and is comfortable taking direction. This is an opportunity for someone who wants to contribute to team success and grow their skills in food preparation, recipe development, and customer service.

Job Duties:

- Supervise Catering Team to fulfill all catering orders to specification
 - o Lead catering team meetings to delegate daily/weekly tasks
 - Provide coaching and direction to other catering team members
 - Encourage all front-end staff to maintain quality standards
- Assist Owners or Administrative Staff as needed with shift schedules & time-off requests to ensure adequate staffing during peak catering periods
- Assist Administrative Staff with updating the 3-month catering calendar and order line
- Handle customers in a professional, customer service oriented manner
- Cook and prepare all sides, salads, and meats
- Prepare orders for delivery in hot totes and crates
 - Double check all orders using order forms
- Troubleshoot issues with any recipes with respect to proper preparation and consistency in products (ie if products are not being produced to internal specifications, what is the cause)
- Cultivate an assessment of catering "best sellers" and "slow sellers" to determine time and pricing constraints/opportunities
 - An understanding of catering item's popularity and level of preparation effort may be used by Owners, at their discretion, to update catering list
- Lead a small team for on-site catering in a customer service oriented manner to ensure the food and event is a success for clients (ie a wedding or event)
- Other duties as required

Key Attributes (required):

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- Kind, honest, and reliable
 - Able to adapt to fluctuations in pace and use time efficiently
 - Meet demand when busy and tackle new projects during slow periods
- Understands how one's demeanor is representative of the BBB brand
 - o Provides exceptional customer service skills to match



Key Attributes (continued)

- Highly collaborative (team player)
- Can communicate concerns, ideas, and needs effectively and courteously
- Willing to take initiative and develop creative problem solving/solutions
- Takes pride in a job well done
- Customer service experience
- Food preparation experience (catering, restaurant, etc.) in a supervisory capacity
- Food Safe Certification
- Valid Driver's License

Additional Assets (not required):

- Serve it Right Certification
- Ability to drive a pickup truck with a trailer
- Basic knowledge of point of sale systems
- Basic knowledge of Microsoft Office Suite

What we offer you:

- Competitive Wages
- Three-week paid vacation time (annually)
- Paid sick time
- Product discounts
- Equitable portion of gratuities earned
- A set schedule including Sundays and Mondays off and predominantly daytime hours
- A chance to learn a diverse set of skills through cross-training and team collaboration
- A culture that values new ideas, transparency, collaboration, and fun

This position requires **in-person** attendance at our shop located in the North Industrial area of Saskatoon. We are building an inclusive work environment representative of the diverse community we have the pleasure of serving, and encourage candidates from all abilities and backgrounds to apply.

About Boryski's Butcher Block

Boryski's Butcher Block is proud to be a locally owned and family-run butcher shop located in the North Industrial area of Saskatoon. Since its founding in 1981, Boryski's Butcher Block has expanded its operations to offer catering, BBQ rentals, wild game butchering, fundraising programs, and, most recently, fully-serviced Food Trucks for local events.

We thank you for your interest in joining the team! Please email your resume and cover letter to **erin@boryski.com**. While we welcome all applicants, only those who are selected for an interview will be contacted.