



**BRUNO**  
**hospitality**  
catering • concessions

## ***Kitchen Preparation Assistant***

**Company:** Bruno Hospitality  
**Location:** Barber Motorsports Park, Birmingham, AL  
**Hours:** Full/Part Time  
**Compensation:** Hourly based upon experience level

Bruno Hospitality, founded in 2003, is a leading full-service catering company located at the Barber Motorsports Park in Birmingham, Alabama. Bruno Hospitality serves as the exclusive caterer for the Barber Motorsports Park and Barber Vintage Motorsports Museum, as well as providing off-site catering services to the Regions Tradition PGA TOUR Champions Event, the SEC Baseball Tournament, and various other venues around the Birmingham area.

### **Position Summary/Job Duties**

We are looking for an individual that enjoys a fast-paced environment, large scale event catering, and working with a highly skilled kitchen staff. A solid knowledge of food and beverage along with a proven track record of food preparation within the restaurant/catering industry is required. Individuals must display creativity and flair and the ability to work in a fast-paced environment. Applicants with 3 to 5 years of food preparation experience and diverse culinary experience is a plus, but not required

This is an hourly position with some weekend work required and reports directly to the Sous Chef.

### **Required Abilities/Skills/Knowledge**

- Required to have a current Jefferson County Food Handler or ServeSafe certification
- Flexible schedule – must be able to work both days and nights along with weekends and holidays, as needed. Workflow likely to change week to week
- Ability to work in standing position for long periods of time
- Ability to reach, bend, stoop, and frequently lift items up to 50 pounds
- Good vision is required: close vision, distant vision, color vision, peripheral vision, depth perception, and the ability to adjust focus
- Maintain effective working relationship with food and beverage management and staff
- Work from a production sheet provided by the catering director

- Ability to communicate well and professionally with others and promote a positive work environment
- Advanced understanding of professional cooking, equipment, and knife handling skills
- Ability to take direction
- Ability to work calmly and effectively under pressure
- Other tasks as assigned by Executive Chef or Sous Chef

Resume and Reference Submission

To submit your resume and references, go to

*Bruno Hospitality thanks all applicants but will contact only those who will be invited for an interview.*