

## EMPLOYER - ALSO COMPLETE SHADED SECTION FOR DCC USE

Employer:	Bonura Hospitality Group
Street Address:	2951 US Route 9W
City, State, Zip:	New Windsor, NY 12553
Phone:	(845) 420-7155
Website:	<a href="https://www.bonurahospitality.com/">https://www.bonurahospitality.com/</a>
Contact Name/Title:	Zafir Mawla/HR Talent Acquisition Specialist
E-mail:	zmawla@bonurahospitality.com

**Position Title:**     **Banquet Cook**    

Part-Time    Full-Time

Company/Organization Name:	The Grandview
Location:	176 Rinaldi Blvd. Poughkeepsie, NY 12601
Company/Organization Profile & Size: (include website)	The Grandview - <a href="https://www.grandviewevents.com/">https://www.grandviewevents.com/</a>
Industry:	Wedding Venue/Hospitality
Position Description/ Responsibilities: (include where job is located)	<p>Known as the premier Hudson River Valley Wedding Venue, The Grandview is one of Poughkeepsie’s top luxury wedding venues. Our all inclusive wedding packages are fully customizable so you get exactly what you want for your stress free wedding. We consult with you every step of the way to create memories beyond what you could have ever imagined. Our unique space offers two exclusive wedding reception spaces with a panoramic view of the Hudson River. Our Grand Ballroom is perfect for a luxuriously fun wedding reception or if you are looking for an outdoor tent wedding, then look no further than our outdoor ballroom overlooking the Mid-Hudson Bridge.</p> <p>Banquet cooks are the Grandview employees most directly responsible for the quality of food we produce. Using the supplies produced by the prep cooks and the recipes designed by the Executive Chef and Owners the catering cooks produce, plate, and present our appetizers, salads and entrees, in a timely fashion, to the high quality standards set by the organization.</p> <p><b>Essential Job Functions:</b></p> <ul style="list-style-type: none"> <li>· Produce, plate and present our appetizers, salads and entrees in a timely fashion and accurate to order</li> <li>· Control profit by limiting waste</li> <li>· Follow all Occupational Safety and Health Act, local health and safety codes, and company safety and security policy</li> <li>· Ensure food quality and 100% customer satisfaction</li> <li>· Maintain portion control and preparation quantities to minimize waste</li> </ul>

Qualifications/ Required and/or Preferred Skills:	1 Year of Line Cook Experience Required
Employment Type:	<input checked="" type="checkbox"/> Hourly <input type="checkbox"/> Salary
Wage Rate or Range	\$18.00 - \$22.00 per hour

**How to Apply:**

E-mail: <a href="mailto:zmawla@bonurahospitality.com">zmawla@bonurahospitality.com</a>	
Online: <a href="https://www.bonurahospitality.com/career-form/">https://www.bonurahospitality.com/career-form/</a>	
U.S. Mail:	
Contact Name & Title: Zafir Mawla – HR Talent Acquisition Specialist	
Include:	<input checked="" type="checkbox"/> Resume <input type="checkbox"/> Cover Letter

**Additional Comments:**

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