

PETROLEUM CLUB OF HOUSTON

JOB DESCRIPTION Must have at least 1yr Experience

JOB TITLE: PANTRY, P.M.

REPORTS TO: EXECUTIVE CHEF, EXECUTIVE SOUS CHEF, P.M. SOUS CHEF

FUNCTION: PREPARES SALADS, SANDWICHES, COLD PLATES, DESSERTS

RESPONSIBILITIES:

1. Prepares salads, fruit cocktails, seafood cocktails, juices, dressings and sandwiches
2. Responsible for the cleanliness of station
3. Serves all Salads and Cold Hor d'oeuvre
4. Responsible for the cleanliness of refrigerator
5. Prepares food as ordered from NCR
6. Review current inventory daily for usage
7. Prep for buffet per daily forecasts
8. Prepare food per function sheets
9. Wash salad greens for next day's use

Contact:

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Executive Chef

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