



PREP COOK

POSITION SUMMARY:

The Prep cook assists the cooks in the preparation and service of menu items and performs kitchen activities including general cleaning duties and storing food and non-food supplies. Preferably minimum 3 years' experience.

ESSENTIAL DUTIES & FUNCTIONS OF POSITION:

Candidates responsibilities will include (but not limited to) the following:

- Assist cooks in preparation and service of various foods in assigned workstations including pantry items, salads, soups, sandwiches, desserts and with pre-preparation of ingredients and items for entire menu
- Stock and refill salad station, sandwich station, dessert station, etc.
- Store and properly handle raw or prepared foods and non-food supplies
- Stock, store, clean, organize walk-in cooler and freezer
- Take inventory and keep operational pars
- Operate dish washing equipment
- Maintain assigned workstation in a safe and sanitary condition; clean and sanitize production equipment, work surfaces and kitchen according to cleaning schedules and procedures
- Empty trash containers as required
- Handle food in a manner that is consistent with local health department guidelines
- Follow proper food handling techniques and coordinates the use of time, material and equipment to avoid waste and unnecessary expense
- Maintain acceptable standards of personal hygiene
- Follow safety regulations, report injuries or any unsafe conditions and work practices to supervisor
- Attend in-service training and education sessions as assigned

DESIRED CAPABILITIES/CHARACTERISTICS:

- Able to read, write, speak and understand the English language
- Previous experience preferred
- Must be able to follow oral and written instructions
- Fundamental understanding of sanitation, cleanliness and personal hygiene
- Food handler's card required upon hire
- Regular, predictable, and dependable attendance
- Ability to multitask and thrive within a fast-paced environment

KEY RELATIONSHIPS:

- Reports to General Manager, Chef, Sous Chef

PHYSICAL REQUIREMENTS:

- Requires moderate physical efforts. Standing, carrying, bending, stretching, stooping, pulling and pushing, lifting of weights up to 50 pounds
- Working conditions involve noise, heat, temperature changes, kitchen elements, odors, moisture, etc.
- May be required to work additional hours as dictated by the workload and staffing
- Must be willing to work evenings, weekends and holidays
- Must be at least 21 years of age