



JOB DESCRIPTION: **PREP COOK**

Award Winning Breakfast, Brunch & Lunch

Prior kitchen experience required - please include past experience in your application. Prep Cooks are expected to be knowledgeable about all components of menu items, recipes & prep stations, playing a vital role in controlling food consistency & taste.

The Prep Cook job description includes, but is not limited to:

- Ability to work in a fast-paced, family friendly & professional environment
- Knowledge of cooking procedures
- Adherence to all company Allergy procedures
- Knowledge of kitchen equipment, and safe handling procedures
- Assuring compliance with all sanitation, proper food handling skills, and other safety guidelines
- Ability to follow written or verbal instructions
- Utilizing approved food production standards to ensure proper quality, serving temperatures and standard portion control
- Preparing food items consistently, efficiently, and adhering to all recipe standards
- Ability to lift 50 lbs, including transporting ingredients, utensils, portable equipment, etc. between work spaces
- Knowledge & adherence to proper food storage (wrapping, dating, rotation procedures)
- Cleaning prep work areas & equipment used, keeping a clean, stocker & tidy workplace
- Ability to communicate clearly and professionally with other kitchen team members
- Follow the prep list created by chefs to plan duties
- Label and stock all ingredients on shelves so they can be organized and easily accessible
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat etc.
- Undertake basic cooking duties as required
- Prepare simple dishes such as sides, salads, etc.