

## **Prep Cook**

The Prep Cook is the backbone of the kitchen. You will prepare all ingredients and menu items necessary for nightly dinner service and communicate with Cook and Kitchen Manager. You will be trained by the Owners alongside the Cooks and Kitchen Managers. This is a great starting point at the Restaurant and can lead to promotion as a Cook. We do not hire a Chef, as we create the menu and food experience at the Restaurant. Menu additions or modifications are not permitted without the consent of the owners.

### **Available hours:**

Tuesday, Wednesday, Thursday, Friday & Saturday: 10 to 5

### **Specific Duties:**

- Perform routine kitchen tasks
- Follow the prep list created to plan duties
- Label and stock all ingredients on shelves so they can be organized and easily accessible
- Measure ingredients and seasonings to be used in cooking
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat, and other meal prep
- Set up workstations and ingredients so that food can be prepared according to recipes
- Undertake basic cooking duties, such as reducing sauces and parboiling food
- Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, and taking out trash during your shift
- Be able to work alongside our Baker and coordinate use of ovens and tools
- Ensure that all food and other items are stored properly
- Comply with nutrition and sanitation guidelines
- Perform other kitchen duties as assigned

### **Pay:**

\$12-\$14/hr depending on experience