

We are currently seeking a dedicated and detail-oriented individual to join our team as a Prep Cook. In this role, you will be responsible for preparing high-quality ingredients and assisting in the creation of delicious dishes served at our restaurant. As a vital member of our kitchen team, you will play a crucial role in ensuring the smooth and efficient operation of our culinary processes. If you have a passion for food, a strong work ethic, and a desire to learn and grow in a dynamic kitchen environment, we encourage you to apply for this exciting opportunity.

Responsibilities:

- Assist in the preparation of ingredients for cooking, including washing, peeling, cutting, and portioning various meats, vegetables, and other food items.
- Follow recipes and portion guidelines to ensure consistency and quality in food preparation.
- Set up and organize workstation with necessary ingredients, utensils, and equipment to facilitate efficient cooking processes.
- Maintain cleanliness and sanitation standards in the kitchen, including proper storage and labeling of food items, and regular cleaning of work surfaces and equipment.
- Communicate effectively with other kitchen staff to coordinate tasks and ensure timely completion of food preparation.
- Assist in receiving and storing deliveries of food and supplies, as well as rotating stock and monitoring inventory levels to minimize waste and ensure freshness.

Qualifications:

- Previous experience in a kitchen environment preferred, but not required; we are willing to train individuals with a passion for food and a strong desire to learn.
- Basic knowledge of food safety and sanitation principles, including proper handling and storage of perishable ingredients.
- Ability to work efficiently in a fast-paced environment, prioritize tasks, and adapt to changing priorities and demands.
- Strong attention to detail and accuracy in food preparation, portioning, and presentation.
- Excellent communication and teamwork skills, with the ability to collaborate effectively with other kitchen staff.
- Flexibility to work evenings, weekends, and holidays as needed to support our restaurant operations.
- Must be able to stand for extended periods and lift and carry heavy objects, such as bags of ingredients and containers of food.