

Prep Cook

We are currently seeking to fill the role for Prep Cook. The Prep Cook position for The SoSo will report directly to the Executive Chef and Sous Chef. This role is responsible for following and implementing all programs, systems, routines and day-to-day culinary operations set forth by ownership and the Management team.

Responsibilities:

The essential functions include, but are not limited to the following:

- Ensure all materials and supplies are available
- Ensure that all foods are prepared according to established recipes and plating guidelines
- Prepares food according to sales forecast and business level
- Responsible for daily requisitions of non-food and food products. All products must be properly received, stored, and maintained in their respected areas by dating, labeling and rotating
- Assist management in training new staff members
- Maintain a clean work station and assist in overall kitchen cleanliness, including all station equipment at the end of shift
- Restock and break down work station at the conclusion of the shift
- Perform other duties and tasks including, but not limited to, trash removal, sweeping, dishwashing, pot washing, equipment and cooler detailing, prep and banquet work as assigned by chef, manager, or supervisor
- Understands and utilizes all safety and sanitation practices as defined in the safety program
- Adheres to all company policies and procedures as established in the employee handbook.

Skills:

- Knowledge of health and safety rules in a kitchen
- Knowledge of basic cooking techniques
- Organizational skills
- Patience
- Manual dexterity
- Communication skills
- Attention to detail
- Ability to work under pressure
- Very good physical condition and endurance

Experience:

- 2+ years working in professional kitchens, preferred

Full/Part Time:

- Full and part time positions available

Schedule:

- Day Shift
- Night Shift
- Weekends
- Sunday Nights and Mondays off every week

Pay:

- \$12-15/hr based on experience

Benefits:

- Employee Discount Program

For Full Time Employees after 90 days:

- PTO/ Sick Days
- Employer matched retirement plan

Physical Demands

The physical demands described here are representative of those that must be met by the employee to successfully perform the essential functions of this position. While performing these duties of the position, the employee is regularly required to talk or hear. The employee frequently is required to use hands or fingers, handle, or feel objects, tools or controls. The employee is frequently required to stand; walk; sit; reach with hands and arms; climb or balance; and stoop, kneel or crawl. The employee must occasionally lift and/or move up to 50 pounds and work standing and walking for extended periods of time.

Note

The aforementioned roles and responsibilities are not the only duties to be performed by the Prep Cook. All duties and responsibilities are essential functions and requirements and are subject to possible modification based on business needs or reasonable requests. The requirements listed are the minimum levels of knowledge, skills, and abilities expected for the implementation of this role.