



Food - Family - Fun

Prep Cook

Salary: \$12 - \$15 per hour (Competitive Salary: Based on Experience)

Skills Required

- 6 Months Working in full service/casual kitchen
- Food Handling Certification (as required)
- High Standards of Cleanliness

Our **Prep Cooks** are tasked with preparing and cooking our menu with the same standard of excellence you would apply if cooking for your own family. You'll be responsible for following our recipes, portion control guidelines and quality identifiers without flaw, all while championing food safety and creating Insta-worthy plates.

What makes a great Prep Cook?

- 18 years of age
- Ability to work under pressure in a fast-paced kitchen

What will you be doing on a daily basis?

- Executing same-ticket order coordination to ensure items finish at the same time
- Practicing label, date, initial and rotate procedures
- Stocking stations before and after each shift
- Performing opening, closing and side duties as required
- Maintaining a clean work area

Prep is short for preparing or making preparation. It's the root system of the kitchen. Our prep cooks are the unsung heroes of the kitchen, the ones who do the daily grunt work. Prep cooks touch every part of your menu and kitchen, whether they're cutting steaks off the side of beef; chopping lettuce; making soups, bulk sauces, frosting, or pizza dough; or wrapping and freezing compound butters. Prep cooks prepare your kitchen for the shift to come.