



Kitchen Prep Cook

We are looking for prep cooks to prepare food to the Chefs standard. Prep and Line cook duties will consist of assisting the head chef with their daily tasks. The successful candidate will play a key role in contributing to our customer satisfaction and acquisition goals.

Responsibilities

- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow the chef's or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with sanitation regulations and safety standards "FOOD SAFE"
- Maintain a positive and professional approach with coworkers and customers

Knowledge, Skills and Abilities:

- Proven cooking experience, including experience as a line chef, restaurant cook or prep cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Familiar with industry's best practices
- Food Safe required
- Culinary school diploma an asset
- Positive attitude

Hours:

Per week range between 20-40 F/T – Overtime as required

Winter and Summer Seasonal role