



**Position: PREP COOK**

**Department: Galley**

**Reports To: Chef, Sous Chef, Lead Cook**

**Pay rage: D.O.E.**

#### **JOB DESCRIPTION:**

Will be directly responsible for rotating product. Position is responsible for safe storage and galley cleanliness according to Health Department standards. Position is responsible for cleaning and organizing the walk-ins, reach-ins, dry storeroom, pump room, and galleys. Waste products are neatly broken down and placed in a cart in the galley. Food is prepared according to the Executive Chefs specifications in accordance with banquet package guidelines, and Health Department standards, while cooperating with the immediate supervisor's expectations.

#### **DIRECT RESPONSIBILITIES:**

- Protects the integrity of the Executive Chef's reputation.
- Commits all menus in the banquet package to memory and follows it's guidelines
- Proper storage, rotation, and labeling of products in walk-ins, freezers, and shelves.
- Prepares food in a timely manor.
- Comply with all health department safety and sanitation standards.
- Follow proper cleaning, maintenance and reporting procedures.
- Performs other related duties as assigned or requested by a manager or supervisor.

#### **SKILLS AND REQUIREMENTS:**

One year experience in a restaurant kitchen environment.

Food Handlers card required upon hire.

Ability to work in fast paced environment and work as a team player.

Ability to do repeated bending and lifting.

Ability to be on your feet for extended periods of time.