

Prep Station

Summary

This position is responsible for all food preparation, its cleanliness and quality, converting food into portions for assembling and cooking.

Essential Functions

- Able to speak English
- Able to prep all ingredients for daily menu, banquet menus and daily specials
- Able to do all cutting, washing and chopping of vegetables and fruits and meats, cleaning of seafood, defrosting and gathering ingredients
- Able to rotate food using FIFO principle
- Able to put away truck orders and organize freezers and refrigerators
- Make wraps, sandwiches and salads on menu

Knowledge, Skills and Abilities

- Must have knowledge of commercial kitchens
- Must be able to lift 50 lbs.
- Must be able to bend, stretch, turn and twist
- Must be able to stand for long periods of time
- Must be able to work weekends, evenings, irregular times and schedules
- Knife skills, including cutting and chopping
- Able to maintain awareness of product locations and be able to find things quickly
- Sense of urgency dealing with food, which is time sensitive

Minimum Qualifications

- HS Diploma or GED equivalent
- Must be able to follow directions

Success Factors

- Punctuality
- Maintaining a positive attitude
- Always ready to work
- Able to interact with others in a professional, appropriate manner
- Cheerful attitude toward guests and other employees
- Strong work ethic