



B. HOSPITALITY CO

JOB DESCRIPTION

TITLE: PREP COOK

REPORTS TO: SOUS CHEF

FLSA: NON-EXEMPT

POSITION OBJECTIVE: The prep cook is accountable for preparing all food dishes according to the established recipes.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Prepares a variety of dishes ranging from meats, seafood, poultry, vegetables and other items using the established recipes.
- Prepares dishes by cooking in broilers, ovens, grills and a variety of other kitchen equipment.
- Assumes responsibility for quality of products served.
- Knows and complies consistently with standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles stores and rotates all products properly.
- Assists in food prep assignments during off-peak periods as needed.
- Performs related duties such as helping to wash dishes as needed, preparing recycling and cleaning around the kitchen.
- Maintains cleanliness and sanitation at all times; performs closing clean-up duties.
- Assists other staff members as needed to ensure optimum service to all customers.
- Upholds company safety and sanitation requirements to ensure the health and safety of our customers and employees.
- Performs other duties as assigned by Supervisor.

QUALIFICATIONS/SKILLS:

- Excellent culinary skills
- Good judgment with the ability to make timely and sound decisions.
- Bilingual (Spanish) skills a plus.
- Professional appearance and demeanor.
- Ability to work extended periods of time standing.

EDUCATION AND/OR EXPERIENCE:

- Culinary degree preferred
- 2-4 years in a restaurant line cook position in an upscale full service environment.