



B. HOSPITALITY CO

## **JOB DESCRIPTION**

**TITLE:** PREP COOK

**REPORTS TO:** EXECUTIVE SOUS CHEF and SOUS CHEF

**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
- Uphold company safety and sanitation requirements to ensure the health and safety of our customers and employees
- May perform 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