



Culinary Prep Cook

Responsibilities:

Prepares menu items using daily worksheets and standardized recipes. Typically prepares cold menu items requiring basic technical skills, such as salads, sandwiches, vegetables, desserts, and other food items. Ensures proper storage and rotation of inventories in refrigerators and freezers.

Qualifications:

- High School diploma or G.E.D or equivalent combination of education and experience
- One-year culinary experience within a fast paced environment
- Adequate culinary and knife skills
- Ability to read recipes and follow instructions
- Ability to multitask in a high production environment
- Familiar with all kitchen equipment
- Must have current Serve Safe food handlers permit