



## **Prep Cooks**

### **Company Information**

We are a growing full service catering company seeking prep cooks. As a boutique catering company we offer completely customized events for our clients and the highest level of service standards. As a chef driven company, we love to create delicious food and memorable events! As a prep cook, you will work with both internal and external clients both in our facility and at events, producing amazing events as part of a TEAM. We are a professional organization that values excellence, integrity, quality, hospitality and balance. We are also a smoke-free company.

### **Job Position Description**

Part-time position, hours vary week to week based on events, seasonal.

We are looking for an ambitious prep cook for our full service custom catering company. This position will be assisting the chefs by preparing items for the wholesale and off-site operations. You will need to be diligent, quick (without being sloppy), and possess a "can do" mentality. The ideal candidate will be able to work in a fast paced, busy environment as part of a larger team. In essence the prep cook is the foundation of a team by doing the day-to-day routine tasks that are needed for us to be able to deliver the excellence we strive for and our customers expect. This position is fairly unique in the culinary field as we are closed on Christmas Day, Thanksgiving, Easter and New Year's Day, to allow our team time to be with their families. This is an entry level position, but with the right work ethic and attitude, there is the possibility of advancement.

### **Duties and Responsibilities**

- Follow the preparation list created by the chefs for specific tasks and duties.
- Prepare ingredients by washing, peeling, chopping and cutting. Slicing meats and basic butchery.
- Ensure all food and other items are stored, handled and rotated correctly.
- Help maintain a clean and organized kitchen, tasks including: washing/cleaning equipment, sanitizing surfaces, taking out the trash, bathrooms, etc.
- Comply with all health, sanitation and cooking guidelines.

## Requirements

- High school diploma or equivalent is desirable. Some culinary training would be an asset.
- Patient with the ability to maintain composure under pressure.
- To be able to take instruction either verbally or written and carry out the tasks independently.
- The ability to work mornings, evenings, weekends and holidays when needed.
- Basic knife skills would be an asset but, can be taught.
- This position requires standing often for long periods of time and the ability to move and carry heavy items.
- Non Smoker.

## Essential Qualifications

- **Good learning skills** - you will be given daily tasks but also taught new cooking techniques and procedures, so the ability to learn on the job is critical.
- **Knowledge of kitchen tools and utensils** - you should have the comfort and knowledge to move throughout the kitchen and use the tools required, efficiently and safely.
- **Ability to follow direction** - you will be given certain duties and tasks and always the opportunity to ask questions and receive further detailed explanation. It's vital that you can follow the direction of the chefs given to you in order to keep production moving.
- **Positive Attitude**- nobody likes to work with grumpy people, be happy and positive, it makes for a better workplace for all of us.
- **Endurance** - long hours on your feet are the standard in the kitchen. You must be able to endure.

## Physical Demands

This position requires an individual that will regularly lift/push/pull up to 50 lbs. You must have the ability to work on your feet for long periods of time being very active (6-8 hours). May work events that are outdoor and exposure to heat, rain and mother nature's elements.

**For consideration**, please read and understand all responsibilities, skills and job requirements set forth above. If you feel you would be a great match for this position, send us your current, up-to-date resume. Please no smokers, we are a smoke-free company.

Resume may be sent to: [employment@tastebudscustomcatering.com](mailto:employment@tastebudscustomcatering.com)

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