



PREP COOK

PURPOSE: To prepare quality food according to deli stock recipes in a timely, efficient manner. To accurately follow production lists and to actively communicate with deli staff and coordinator in regards to production. To assist in the achievement of departmental goals. To maintain the cleanliness and organization of the kitchen.

Status: Reports to Kitchen Supervisor/ Kitchen Manager/ Food Services Manager

Responsibilities:

1. Preparation of all deli foods as assigned
2. Ensure quality standards are met. IE; follow recipes and adhere to proper measurement specification
3. Ensure work station and kitchen cleanliness
4. Ensure proper use of all kitchen equipment – perform routine maintenance
5. Participate in quarterly inventory processes
6. Ware washing duties as assigned.
7. Put away orders as needed - follow receiving protocols
8. Follow safe food handling guidelines & regulations
9. Work with Shift Coordinator to assist in the daily workflow
10. Participate in departmental and storewide meetings and trainings
11. Train staff
12. Other duties as assigned
13. Assist member workers

Qualifications:

- Self motivated, organized, responsible, flexible
- Good Communication skills
- Quick, efficient cooking skills
- Ability to lift 50 pounds
- Reliable attendance
- Professional cooking experience
- Able to work well in a team to achieve departmental goals
- Interested in cooking and natural foods
- English proficiency