

MOUNTAINSIDE BAKERY & CAFÉ

Job Description: Prep Cook

We are seeking prep cooks with some experience working in a commercial kitchen. Ideally candidates will have fundamental knowledge of food handling, following recipes, using kitchen equipment and food safety. Our products are very high quality and consistency is essential for us every day. We are expanding our business and expect to experience very high demand and high volume in a fast-paced kitchen environment. Our positions pay hourly with AM and PM shifts available.

Responsibilities Include:

1. Prepare and prep food as specified by the Food Director or Team Captain
 - Foods to include soups, salads, sandwich line ingredients, dinner prep
2. Use of kitchen knives, utensils and equipment is preferred
3. Stocking and maintaining food service items on the line
4. Use daily prep lists to keep inventory levels needed for food service each day
5. Throughout the shift, check inventory levels of items for sale and restock as needed in our grab-n-go area.
6. Create a build-to list with the Team Captain for supplementing back-up food service items that require prepped ingredients
7. Always date, describe and initial items that will be stored in walk-ins
8. Operate cooking equipment carefully - paying close attention to moving machinery parts, sharp knives and hot ovens. Take all necessary precautions when handling hot pans and trays.
9. Keep the prep area clean and all stations orderly
10. Aid with kitchen clean up at the end of each shift including dish washing
11. Always adhere to food safety, best practices - at all times - such as wearing gloves for any ready to eat foods
12. Prepared to work in a fast-paced environment
13. Communicate to all personnel in a professional and positive manner
14. Escalate any concerns to Food Director or Team Captain