



Job Description

Title Prep Cook
Department(s) JoJo's Cafe
Reports to Chef/Restaurant manager

Job summary

Preparation of food products for the restaurant and banquets/special events

Summary of essential job functions

Prepares food items as per approved recipes

Ensures food ingredients are stored and rotated properly

Works efficiently to gather, wash, cut season, trim and store quality ingredients

Prioritizes and organizes tasks for speed and quality assurance

Maintains a safe and clean work area, following food safety and sanitation standards

Handles and cleans kitchen equipment carefully and safely

Minimum requirements

Restaurant kitchen experience

Experience and skills in food preparation

Experience and/or training in food safety and sanitation

Abilities required

Ability to work in fast paced environment,

Ability to work full days standing

Ability to work without supervision

Ability to follow recipes accurately and produce quality ingredients efficiently

Ability to communicate effectively with co-workers and managers

Disclaimer

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities from time to time, as needed.

