



Example of Prep Cook Job Description

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Our innovative and growing company is searching for experienced candidates for the position of prep cook. To join our growing team, please review the list of responsibilities and qualifications.

Responsibilities for prep cook

- Follow and complete all items required as listed on shiftly prep-sheet
- Inform the manager immediately of product shortages
- Work with the chefs and be responsible for running the day-to-day operations of a specific station
- Effectively communicate with team regarding menu items, catering requests, deliveries, and other issues in the kitchen
- Basic knife handling skills and food knowledge
- Assist in preparing daily menu items and specials
- Breakdown of station, label and store food in accordance with procedures at end of shift
- Adherence to food safety and sanitation per health code
- Provide exceptional customer service for daily catered events
- Deliver and pick up daily catering orders to various locations

Qualifications for prep cook

- Culinary experience in a fine dining environment preferred
- Candidate must be willing to learn and operate various types of equipment
- Must be flexible and able to work all shifts
- Verbal and written communication is essential
- Ability to stand and work in confined spaces for long period of time
- Will be exposed to extreme temperature changes (hot and cold) and noise