



Example of Prep Cook Job Description

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Our company is looking to fill the role of prep cook. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

Responsibilities for prep cook

- Demonstrate and understands department standards of food quality and recipe taste
- Follow timetables for production and delivery supplies
- Ability to learn HACCP sanitation guidelines and follow guidelines for safe handling of food
- Perform daily cleaning
- Assist in set up and execution of caterings
- Monitor product waste and ensure waste sheet being completed
- Use knives correctly to include use of a cut glove to chip, cut, dice
- Assist with putting away dry stock in the storeroom, refrigerated food in cooler and frozen foods in the freezer when delivered by food service vendors
- Monitor food quality using Food Safe methods as directed and follow all applicable NC Food Code guidelines
- Help maintain an orderly, clean kitchen, eating and service areas, storage, and cooler/freezer facilities, including condiment and soup areas in the serving line the dish drop off area

Qualifications for prep cook

- Demonstrated knife skills
- Successful completion of hourly position validations, including company-required training (safety, systems)
- Assist with Event/Hospitality requests when Hospitality Coordinator is

- Assist in washing dishes, glassware, silverware, pots/pans after meals
- Knowledge of the methods, principles, processes, materials, techniques and equipment used in quantity food preparation and customer service