

Our company is growing rapidly and is looking for a prep cook. To join our growing team, please review the list of responsibilities and qualifications.

Responsibilities for prep cook

- All Associates are required to fully comply with hotel and departmental rules, regulations and policies for the safe, secure, effective and environmentally friendly operation of the hotel facilities
- Regular attendance in conformance with hotels standards is essential to the successful performance of this position
- Identifies and resolves all problems, guest inconveniences or complaints, suspicious activity, breakage and other unusual matters in accordance with hotel and departmental standards
- Complies with hotel grooming standards for both uniformed and nonuniformed associates
- Complies with hotel service and behavioral standards towards our guests, vendors and fellow colleagues, including, but not limited to ensuring proper phone etiquette, courteous and respectful behavior and maintaining a friendly and positive attitude

Qualifications for prep cook

- Ability to complete duties in a fast paced kitchen while performing multiple tasks simultaneously
- Ability to reach, bend, stoop and frequently lift objects up to 40 pounds
- Ability to communicate professionally with team and guests
- Frequently works in hot environmentRI Warwick TF Green Airport
- At least one (1) year of food service experience in a healthcare facility, such as healthcare food service, preferred