Job Description: Prep Cook/Dishwasher

Job Overview
The Prep Cook/Dishwasher will assist in the preparation of meals by chopping vegetables, making salads, and putting together entrees. Although this role generally does not include line cook duties, it provides the ideal opportunity to develop and use many of the skills essential to becoming a cook. Such skills include proficiently being able to utilize a wide range of kitchen tools including proper knife handling.

General Responsibilities
- Food preparation, chopping vegetables, making salads and putting together entrees.
- Ensuring that food is properly stored.
- Performing kitchen maintenance; emptying the trash, mopping floors and washing dishes.
- Learns and adheres to the designated cooking methods to assist in preparing the appropriate menu items consistently.
- Strives to learn to improve cooking skills and expands knowledge about food products and techniques.
- Assists with the cleaning, sanitation, and organization of the kitchen, walk-in coolers and all storage areas.
- Performs additional responsibilities as requested by the Chef, Sous Chef or Kitchen Manager at any time.

Job Qualifications

Experience:
- Some kitchen experience helpful, but not required

Skills/Aptitudes:
- Professional communication skills are required.
- Ability to take direction.
- Ability to work in a team environment.
- Ability to work calmly and effectively under pressure.

License/Qualifications:
- Food Handlers permit required.
- Must be able to work nights, weekends and some holidays.
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FLSA Information

Management Activities

• None

Discretion/Independent Judgment
As a Prep Cook/Dishwasher you will be expected to work with Associates to ensure satisfaction. A Prep Cook/Dishwasher will have to take initiative in resolving challenges and involve a manager only when previous methods have been unsuccessful.

ADA Information

Physical Requirements

• Ability to speak and hear
• Close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.
• Constant standing with some walking
• Be able to work in a standing position for long periods of time (up to 8 hours).
• Be able to reach, bend, stoop and frequently lift up to 35 pounds and occasionally lift/move 50 pounds.
• Continual use of manual dexterity and gross motor skills with frequent use of bi-manual dexterity and fine motor skills

Working Conditions

• Generally in an indoor setting.
• Will be using a computer occasionally.
• Varying schedule to include evenings, holidays and extended hours as business dictates.
• While performing the duties of this job, the employee is frequently exposed to heat/cold from the mechanical equipment.
• The noise level in the work environment is usually moderate to loud.