



Prep Cook/Kitchen Assistant

Job Description

Duties include prepping and cooking food items and helping with everyday kitchen responsibilities. You should also have excellent communication skills with in-depth knowledge of several cooking methods, ingredients, equipment, and processes.

Job Responsibilities

- Ensuring that the kitchen is health department ready every day.
- Ensure Tome Express meals, both family and individual, stay stocked daily.
- Ensure recipes are properly followed and routine tasting is completed by itchen manager.
- Ensure proper cleaning habits and sanitation practices are followed daily.
- Assist with the preparation and planning of menu items.
- Complete daily kitchen responsibilities in a timely manner.
- Provide support to other kitchen employees with various tasks.
- Ensure any and all food and food products are properly rotated.
- Ensure the pantry, cooler, and freezer are organized daily.
- Willingness to learn and grow

Job Requirements

- Strong knowledge of cooking methods, kitchen equipment, and the best practices.
- Teamwork-oriented with outstanding leadership abilities.
- Excellent communication and interpersonal skills.
- Food Handlers Card within the first week of work.
- Exceptional knowledge of sanitation practices.