



PREP COOK

We are looking for an experienced Prep Cook to join our team! You will be preparing and cooking a variety of dishes for restaurant guests to enjoy.

You are passionate about creating exceptional dining experiences through good, quality food. With previous experience as a prep cook, you can manage multiple priorities and contribute to a friendly and productive team atmosphere. Ideally, you have your ServeSafe or Food Handler's certification.

You also have an attention for detail, possess solid knife technique, and can manage multiple prep-projects at one time. You excel at keeping an organized and clean walk-in and are committed to ensuring that your co-workers do the same. You take seriously the responsibility of tracking waste and communicate with your managers when something in the waste log is of concern.

Responsibilities:

- Inspect and clean food preparation areas, such as equipment and work surfaces or serving areas to ensure safe and sanitary food-handling practices.
- Ensure freshness of food and ingredients through effective rotation and labeling of product in the walk in.
- Prepare food according to Chicho's specifications and recipe book.
- Respond to management feedback with appropriate urgency and professionalism.
- Take direction from manager on duty for tasks, cleaning, food specifications, etc.
- Communicate with the incoming shift as to what prep items need to be completed/prioritized.
- Perform duties according to checklist and prep par levels.

Qualifications:

- Previous experience as a prep cook preferred.
- Attention to detail.
- Teachable.
- Availability for nights, weekends, and holidays is a must.
- ServeSafe or Food Handler's certification (or must be willing to attain.)
- Effective communication skills.
- Ability to lift 30+ lbs.
- Ability to work standing for 8+ hours.