

Cook / Kitchen Staff

Duties and Responsibilities Summary:

Seasonal staff to assist in food preparation and working on the line within a kitchen.

Primary Responsibilities:

- Checking in with the chef at the beginning of your shift.
- Preparing items for your assigned area of prep as directed in a sanitary and timely manner, along with helping at other tasks.
- Operating standard kitchen equipment safely and efficiently.
- Restocking items as needed and throughout shift.
- Adhere to all sanitations and food production codes.
- Maintaining a clean work space, including wiping down counters, cleaning up debris, and taking out trash as needed.
- Working with other staff members to assist as needed.
- Closing at the end of the night by completing tasks and checking with the supervisor.

Job Types:

Seasonal, Part-time, Temporary

Benefits:

Employee Discount

Schedule:

Weekend Availability

Education:

High School or Equivalent (Required)

Experience:

Cooks: 1 Year (Preferred)

Restaurant: 1 Year (Preferred)