



We are a locally owned company with our main goal being to provide excellent beer, delicious food and an environment for our community to come together and enjoy all we have to offer. We are family oriented and invested in making our products and team members the best we possibly can!

### Prep Cook Job Description

The Prep Cook completes basic food prepping tasks as directed by the Chef. Their main duties include preparing food for the various kitchen stations, cleaning up prep areas and making sure the kitchen is stocked.

### Prep Cook Responsibilities

- Prepares and cooks foods requiring longer preparation time.
- Ensures that the daily prep tasks are completed prior to service.
- Follows basic recipes and/or product directions for preparing, seasoning, cooking, tasting, carving and serving soups, meats, vegetables, desserts and other foodstuffs for consumption in eating establishments.
- Prepares foods by operating a variety of kitchen equipment to measure and mix ingredients, washing, peeling, cutting and shredding fruits and vegetables, and trimming and cutting meat, poultry or fish for culinary use.
- Tastes products, checks production, and keeps records in order to accurately plan production requirements and requisition supplies and equipment.
- May clean and sanitize work stations and equipment and must follow all company and regulatory rules and procedures.

### Prep Cook Skills and Qualifications

- Must possess a desire to work efficiently and urgently to complete daily tasks
- Must be able to obtain Food Safety Certification within 3 months of hiring
- Must have knowledge of proper knife skills

### Prep Cook Physical Requirements

- Ability to stand and walk for long periods of time.

- Ability to reach, bend, stoop, and lift up to 50 lbs.