



Prep Cook / Dishwasher Job Description

SUMMARY:

Entry level cooking position under the supervision of the Executive Chef and Sous Chef. The prep cook will assist in the culinary operation of the Sunrise Ranch Farm-to-Table Kitchen.

JOB RESPONSIBILITIES:

- Food preparation: overall food preparation for lunch and dinner.
- Learning healthy cooking techniques and adhering to the designated cooking methods to ensure all menu items are consistently presented for maximum nutrition and flavor.
- Strives 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 or Sous Chef.
- Ensuring that food is properly stored.
- Participation in establishing and maintaining a spiritual atmosphere in the kitchen.

SKILLS & EXPERIENCE:

- 1 - 3 years of experience cooking in a professional kitchen
- Good knife skills
- Professional communication skills required
- Food Handlers permit required
- Ability to take direction
- Ability to work in a team environment
- Ability to work fast, effectively and stay focused under pressure

BONUS IF YOU HAVE:

- A culinary degree
- Large scale catering and food production experience
- Existing repertoire of dishes you know by heart
- Experience with vegetarian, vegan, gluten and dairy free diets
- Baking experience.