**Sample Role Expectations – Prep Cook**

**ACCOUNTABLE TO:** Management & Sous Chef

**Responsibilities**

* Follow recipes and prepare simple dishes
* Sanitize and prepare equipment and workstation for cooking
* Weigh and measure ingredients
* Mix, wash, peel, chop, grind, strain, slice meat and vegetables
* Basic cooking functions such as kneading dough, and preparing sauces
* Label stock and inventory all ingredients
* Transfers supplies and equipment between storage and work areas
* Cook menu items in cooperation with the rest of the kitchen staff

**Qualifications**

* Ability to communicate and listen to team members
* Dedicated to working as a team towards one goal
* Cooking experience or Back of the House experience preferred
* Able to meet all scheduling commitments
* Able to anticipate needs of others in the kitchen and proactively work to meet those needs
* Strong attention to detail
* Willingness to learn

**UNIFORM CODE**

* You must present yourself in a neat, clean, professional manner (clean uniform each shift, clean well-trimmed nails, good personal hygiene, no gum chewing while on duty, etc.)
* Other considerations provided by the operator”