



Prep Cook

TERMS: Full-time from April to December

DEPARTMENT: Kitchen

SHIFT: All Shifts – (Morning, including Weekends and Holidays)

REPORTING TO: Executive Chef, Sous Chef, Chef de Partie

Duties and Responsibilities

- Assists in production under supervision
- Assist with plating dishes
- Clean, organize and maintain work area
- Run lunch BBQ grill during events
- Ensure proper labeling, dating and storage of all items in the kitchen
- Follows production pars set out by supervisors in order to reduce food cost expense
- Adheres to all health and safety standards, guidelines and policies
- Report any and all deficiencies in kitchen equipment to Chef de Partie, Sous Chef, Executive chef in timely fashion
- Performs other duties as assigned

Qualifications

- Completion of Food Handlers and HACCP within probationary period
- Secondary Education required
- Be fluent in English with reading and writing competency
- Ability to lift 50 lbs

If interested in this position, please send resume to Sal Scala at sscala@angusglen.com

We are an equal opportunity employer and committed to inclusiveness. If you require accommodation, we will work with you to meet your needs