



THE RICE HOUSE
ASIAN FUSION CUISINE
JOB DESCRIPTION

Job Title: Prep Cook

Status: Part-Time

Supervisor: Kitchen Manager & Restaurant Manager

JOB SUMMARY:

The prep cook's role is to assist in the preparation of the delicious dishes created within the restaurant kitchen. These tasks include setting up workstations and ingredients so all food can be prepared efficiently and in accordance to established recipes. All prep cooks should be quick and diligent multitaskers with a willingness to improve and excel on the job. This role works in a fast-paced, busy environment and requires team work. Our prep cooks play a fundamental role in achieving our customer satisfaction and highest level of food quality.

PRIMARY RESPONSIBILITIES AND DUTIES:

- Follows prep list and instructions in accordance to recipes.
- Label and stocks all ingredients on shelves so they are organized and easy accessible.
- Measure all ingredients and seasoning to be used in cooking.
- Prepare cooking ingredients by washing, chopping, and cutting meat and vegetables.
- Undertake basic cooking duties (reducing sauces, etc.) assigned by the Kitchen Manager.
- Maintain clean and orderly kitchen flow by washing dishes, sanitizing surfaces, removing garbage, etc.
- Ensure all food items and ingredients are stored properly
- Willing to be a team player
- Comply with sanitation guidelines set by restaurant
- Ensure company standards are being met and upheld for customer & restaurant food quality.
- Maintains and follows all company health, safety, and security policies & procedures.
- Performs all additional kitchen tasks & duties given by kitchen manager and owner.