

JOB DESCRIPTION

Position Title	Prep Cook
Department	CBS SCENE Restaurant & Bar
FLSA Status	Non-Exempt
Reports to	Sous Chef
Date	

Position Summary

As a member of the team of CBS Scene Restaurant & Bar, you will be responsible for supporting the line staff by preparing food to the standards set by CBS Scene, ensuring a consistent high quality is product delivered to our guests.

Position Responsibilities

- Responsible for preparing food items according to recipes
- Ability to portion food items prior to cooking
- Maintain proper par levels of prepped foods
- Maintain cleanliness and organization of refrigerators, freezer and work areas
- Control quality of food to avoid waste. Ensure proper rotation and utilization
- Responsible for maintaining a sanitary kitchen station in ordinance with health code standards
- Communicate with Executive Chef on all problems, complaints and discrepancies
- Prepare staff meal
- Maintain a positive attitude relationship with all vendors, employees and guests
- Special projects and assignments as business dictates

Essential Skills, Qualifications and Experience

- Minimum 1 year as a Cold Prep Cook or Food Service Worker in a high volume/ high quality operation
- Ability to handle multiple tasks effectively
- Ability to produce a quality product on a consistent basis
- Ability to work nights and weekends
- Have the ability to lift 50 pounds
- Present a good attitude at all times

Non-Essential Skills, Qualifications and Experience

- Experience in property openings
- Culinary degree

Supervises