

## **Prep Cook Job Description**

Duties may include but are not limited to the following items:

- Able to do repetitive work
- Able to prepare food according to food handlers
- Knowledge of cooking procedures
- Able to back up cooks
- Knowledge of kitchen equipment
- Knowledge of safety rules for kitchen equipment
- Knowledge of where and how everything is stored
- Have good customer service skills
- Obtain knowledge of all aspects of Resort information
- Knowledge of store items
- Able to lift 25 lbs
- Flexible with job duties
- Obtain / have First Aid CPR certification
- Obtain / have Oregon State Food Handlers certification as applicable
- Obtain / have OLCC as applicable
- Able to work all shifts and holidays
- Greet customers as they come in
- Arrive 15 minutes prior to assigned shift
- Follow opening and closing procedures
- Able to work in a high pace environment
- Able to multi-task
- Stand and walk for long periods of time
- Report to managers when something is broken or needs repair
- Work in hot environment
- Keep a clean and tidy workspace
- Be able to self-motivate in work environment
- Able to follow written or verbal instructions