

Job Title

Prep Cook

Company Name

Olympia Diner

Company Address

3253 Portage Avenue
Winnipeg, Manitoba
R3K 0W6

Phone

204-888-8884

Email

olympiadinerwpg@gmail.com

Prep Cook

- **Minimum of one year kitchen experience**
- **Part-Time/full-time position available – 25 to 35 hours per week**
- **Salary based on experience \$13.00 to \$15.00 per hour**
- **Forward your resume to olympiadinerwpg@gmail.com attention Franca Vlahos**

Summary of Position:

Prepare a variety of food products including meats, seafood, poultry, vegetables, sauces, stocks, breads and other food products using a variety of equipment and utensils according to the Daily Prep List under the Supervision of the Chef.

Duties & Responsibilities:

- ♣ Complete opening checklists.
- ♣ Refer to Daily Prep List at the start of each shift for assigned duties.
- ♣ Assist in receiving food and restaurant supplies, and storing in designated areas with proper rotation.
- ♣ Assists the Chef with a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
- ♣ Assist Cooks with various tasks as needed in preparing food components for the menu.

- ♣ Understand and comply consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- ♣ Portion food products prior to cooking according to standard portion sizes and recipe specifications.
- ♣ Promptly reports equipment and food quality problems to the Chef.
- ♣ Informs the Chef immediately of product shortages.
- ♣ Uses our Standard Recipe Card for preparing all products.
- ♣ Performs other related duties as assigned by the Chef and Line Cooks.
- ♣ Ready to perform Line duties during Dinner Service with Chef and Line Cooks.
- ♣ Maintains a clean and sanitary work station area including tables, shelves, walls grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
- ♣ Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- ♣ Follow Health and Safety Standards