



## PREDATOR RIDGE

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### **Prep Cook - Dayshift** **Job Description**

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#### **Purpose**

Reporting to the Executive Chef, this dayshift position assists in the safe and sanitary preparation of ingredients for meals to ensure the effective running of the kitchen. No experience necessary.

#### **Responsibilities and Accountability**

- Assist in all aspects of food preparation and presentation as directed.
- Assist in all aspects of cleaning, including dishes, as necessary.
- Assist with unpacking and storing of inventory and supplies.
- Effectively manage opening, closing and daily duties.
- Keep work areas and food storage areas clean and safe at all times.
- Maintain cleanliness in common areas, including garbage and recycling collection.
- Maintain safety in the kitchen environment.
- Comply with industry food safety standards.
- Ensure safe handling of tableware to reduce breakage.
- Set up plate orders, chaffing dishes, etc. based on function requests.
- Report all safety hazards to reduce accidents,
- Safe use and storage of chemicals.
- Comply with all standard operating procedures and policies of Predator Ridge Resort.
- Perform other related duties assigned by the management team.

#### **Position Requirements**

- Possess a positive attitude and work well with others.
- Must be able to take direction and work with minimal supervision.
- Must be able to lift heavy objects on a regular basis.
- Must be able to stand for long periods of time.

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This job description has been designed to indicate the general nature, essential duties and responsibilities of work performed by team members in this position. It may not contain a comprehensive inventory of all duties, responsibilities, and qualifications.