

I. Position

Line Prep Cook (2.14)

II. Related Titles

Prep Cook; Cook

III. Essential Functions

Prepare food in accordance with club recipes and standards.

IV. Additional Responsibilities

1. Prepares all required items
2. Sets up service units with needed items
3. Serves items in accordance with established portions and presentation standards
4. Notifies Sous Chef of expected shortages
5. Ensures that assigned work areas and equipment are clean and sanitary
6. Assists the Sous Chef in maintaining security and safety in the kitchen
7. Maintains neat professional appearance and observes personal cleanliness rules at all times
8. Sets up, maintains and breaks down prep cook station
9. Requisitions items needed to produce menu items
10. Adheres to state and local health and safety regulations
11. Covers, dates and neatly stores all leftover products that are re-usable
12. Maintains the highest sanitary standards
13. Assists with other duties as assigned by Sous Chef

V. Reports to

Sous Chef

VI. Supervises

No supervisory duties are included in this position