

## **Tuttle Orchards: Prep Cook Job Description**

Summary: Entry level position under the supervision of the Executive Chef. The prep cook will assist in all culinary operations at Tuttle Orchards.

This is a part time year round position at the orchard.

### **Job Responsibilities**

- Food preparation according to recipe
- Strives to improve cooking skills and expand knowledge about food products and techniques
- Assists with cleaning, sanitation and organization of the kitchen walk in cooler and freezer and all storage areas
- Performs additional responsibilities as requested by chef or management
- Ensuring that food is properly labelled, stored and rotated

### **Skills and Experience Required:**

- Proven experience as a prep cook
- Good knife skills
- Professional communication skills
- Ability to take direction
- Ability to work in a team environment
- Ability to work fast, effectively and to stay focused under pressure
- Self-motivated
- Positive role model and mentor to unskilled workers
- Knowledge of health and safety rules in a kitchen

### **Skills and Experience Bonus but not Required:**

- Culinary degree
- Large scale catering or food production experience
- Baking experience
- Customer service experience