



FOOD PREP WORKER JOB DESCRIPTION

OVERVIEW:

A food prep worker is responsible for preparing all the food ingredients served on the food production line for the entire day in accordance with food safety standards. A food prep worker also oversees and assists with the set-up of the food production line, ensures the food holding units are turned on and set-up at the appropriate times. In addition, the food prep worker is expected to help oversee the kitchen and monitor food inventory levels. A food prep workers' role is essential in helping maintain the restaurants' reputation for safe, quality and consistent food.

EXPECTATIONS:

- Successfully prep food for the entire business day
- Complete food prep in a timely manner
- Complete food prep while demonstrating proper food safety procedures
- Oversee the kitchen (cleanliness, organization, equipment)
- Oversee inventory levels and communicate them with management
- Work with all team members to effectively and efficiently serve customers

COMPETENCIES/CORE VALUES:

Honest and Strong Moral Principles (Integrity)
Positive Attitude
Team Player
Communicator
Clean and Organized
Dependable
Customer Service Driven

COMPENSATION:

Competitive pay with benefits (health insurance)
Paid vacation
Free meals