



**JOB TITLE:** Prep Cook / Dessert Station

**Starting Wage:** \$15 + (Plus tips)

**REPORTS TO:** Head Chef & Owner

### **POSITION SUMMARY:**

#### **Dishwasher**

To prepare, assemble and present food quickly and efficiently to the restaurant standards, with the key aim of maintaining efficient kitchen functions.

Prep Cooks must be aware of the following: Workers must frequently withstand the pressure and strain of working in close quarters, standing for hours at a time, working near hot ovens and grills. Job hazards include slips and falls, cuts, and burns.

### **MAIN DUTIES AND RESPONSIBILITIES:**

- Work as a team, communication is very important.
- Help your fellow coworkers or ask where your assistance is needed when you are not busy.
- Maintain cleanliness of dessert station. Taste all sauce/coulis/whip cream before serving.
- Monitor fridge temperatures. Must be between 4 or 1 degree Celsius
- Prepare desserts quickly and efficiently, meeting our restaurant standards.
- All food prep should be completed in the morning and ready by 11 am. This means a clean working space free from unnecessary clutter as we want you to be focused on delivering our best quality of food and service at all times.
- Assist in keeping the kitchen clean, hygienic and tidy at all times.
- Work safely around kitchen equipment and report any maintenance issues to the manager.
- Follow closing duties list at the end of each shift.
- Maintain a clean work station.
- Be involved and contribute as a team.
- Carry out instructions given by the management team of Rebecca's Restaurant.
- Personal hygiene - Show up to work dressed appropriately, maintain short hair or wear a hat, short clean nails, wear long pants and non slip shoes.
- No smoking during service 11 to 3 or 5 to 9
- Watch your voice levels, music volume and choice of conversation topic. There are no doors so customers will hear you.

## **Personal Contributions**

- Be friendly, smiley, sociable and welcoming to our customers.
- Remain calm, patient and polite, if receiving feedback.
- Be helpful and go out of your way to help our customers if required.
- Be motivated and take initiative. See beyond your minimum requirements. This will aid in wage increase or job promotion.
- Demonstrate a passionate commitment to the business.
- Welcome and embrace change, with a positive attitude.
- Work towards being able to work unsupervised in a busy environment.
- Work towards being able to prioritise tasks/prep
- Be honest, reliable and punctual. Please come to work at your scheduled time and be ready to work.
- Be respectful and professional

## **Essential Employability Skills**

- Ability to work well under pressure and in a fast-paced environment
- Excellent written and oral communication skills
- Willingness to work a flexible schedule
- Experience with delegating tasks and maintaining fast speed of service

## **PHYSICAL DEMANDS**

The typical physical demands of the Prep Cooks include:

Strength Requirements:

- Ability to lift items of 30 lbs.

## **How to Apply:**

Interested applicants can apply with cover letter and resume via email to Rebecca [info@rebeccarestaurant.ca](mailto:info@rebeccarestaurant.ca) indicating "Prep Cook position" in subject line.

We'd like to thank all applicants for their interest but will only be responding to those selected for interview.