

CASUAL PREP COOK

Location: Cape May, NJ or Lewes, DE

Hourly Rate: \$9.75 - \$11.00

Opening Date: February, 2017 Closing Date: Until Filled

I. POSITION SUMMARY

The Seasonal Prep Cook is responsible for performing a wide variety of food service functions required in the daily operation of food service operations. The work consists of food and beverage preparation, cooking various menu items, requisition of supplies, and, operation and cleaning of all food service equipment within the food service and beverage areas. All employees in this position are responsible for the cleanliness of food and beverage areas, and must wear the designated uniform. Employees must be familiar with, and comply with, safe food handling practices with regard to employee health and cleanliness, appropriate clothing and overall food protection. This casual position is part-time with no guaranteed minimum number of hours, nor are there any guaranteed assignments.

II. ESSENTIAL DUTIES AND RESPONSIBILITIES

- Prepares and/or cooks various menu items, as assigned, using standardized recipes and/or guidelines
- Receives, stocks and maintains adequate food and beverage supplies in accordance with established par stock levels, at assigned locations
- Maintains, in clean and sanitary condition, all kitchen/galley areas and equipment, including grills, hot tables, ovens, ranges, slicers, deep fryers, work tables, refrigerators and freezers, small wares (tongs, ladles, spatulas, serving utensils), coffee machines, and soda dispensers, according to established procedures
- Correctly, appropriately and safely uses a variety of kitchen utensils and equipment, including can openers, knives, blenders, peelers, food processors, and mixers, as required in the daily preparation and cooking of food and beverage items, using standardized recipes and guidelines, as assigned
- Responsible for following established safety practices while performing duties to protect self, co-workers, and the public from injury and/or illness, while properly and safely using, and caring for, DRBA equipment and facilities
- Performs other related duties, as assigned, by the Managers and Supervisors
- Provides the highest level of customer service and professionalism to all internal and external customers

III. REQUIRED KNOWLEDGE, SKILLS AND ABILITIES

- General knowledge of food preparation and presentation with ability to follow standardized recipes
- Knowledge of safe food handling practices for food service, including correct, appropriate and safe operation of food service equipment and utensils; knowledge of safe work practices.
- Ability to keep records and maintain inventory and supplies at established par levels
- Ability to effectively communicate with guests, co-workers and supervisors
- Occasional lifting and/or carrying of up to 50 pounds (the assistance of another person and/or a mechanical device is recommended for anything over 50 pounds); occasional stooping, crouching, bending, kneeling, twisting and/or full limb extension; up to 100% of working day will be spent standing and/or walking
- Occasional use of cleaning chemicals (see MSDS sheets)
- May require working in temperature conditions exceeding 90°F, and, working over or near high temperature equipment (up to 450°F); occasional exposure to below-freezing temperatures (walk-in freezer)
- Ability to provide superior customer service to everyone by responding in a courteous and efficient manner

IV. TYPICAL WORK ENVIRONMENTS

- Commercial Foodservice Operation / Kitchen Facilities / Cooking Stations

V. LICENSES, REGISTRATIONS AND/OR CERTIFICATES

- ServSafe certification is preferred

VI. REQUIRED EDUCATION AND EXPERIENCE

- Must be at least **18** years old
- High school diploma or equivalent or equivalent related experience
- Previous experience in the foodservice industry and/or cooking experience is preferred, but not required

VII. ADDITIONAL REQUIREMENTS

- Applicants will be subject to a background check
- Subject to pre-employment drug testing
- Required to comply with established dress and jewelry code while on duty
- Must be available to work irregular hours, and, adapt to variable workloads and tempos

If you are interested in applying for this position please complete the on-line application at www.drba.net. In addition, you also have the option of attaching a resume to the completed application.