

# **JOB DESCRIPTION**

## **THE GOLDEN HOG**

### **PREP COOK (Full Time)**

**The Golden Hog** is a gourmet market that provides a unique experience for customers regarding the high quality and special selection of products in a friendly and comfortable atmosphere. The **Prep Cook** works with our Chef and the Kitchen staff to provide the best food in Key Biscayne and support the business to delight our customers.

#### **Job Responsibilities:**

- Provide support for the Kitchen staff by preparing food, cleaning the work station and keeping the kitchen organized for the next shift.
- Wash, prepare and chop vegetables.
- Break down, cut and grind meat.
- Weigh and mix ingredients.
- Prepare basic components of each dish on our daily menu using our proven recipes.
- Utilize the serving portion sizes and the meal prep procedures used in the kitchen.
- Store food as requested by the Chef.
- Keep a sanitized work area and collaborate with the team on the cleaning tasks.
- Follow food safety and sanitation procedures established by the company and regulatory agencies.
- Other duties as assigned.

#### **Job Skills & Requirements:**

- High school degree (preferred)
- Food Handler Certification (required)
- Food Service industry experience (required)
- Ability to chop, cut and grind food
- Able to work dynamically
- Team work skill
- English and Spanish speaker (preferred)

#### **Benefits:**

- 1 Free Meal / work day (Lunch or Dinner)
- Free parking
- Reimbursement for Annual Plan (Toll) - after the probation period
- Health Insurance (50-64% - company's contribution), Dental Insurance and Vision Insurance: all insurances are applicable only for Full Time positions, after the probation period.
- 10% of discount in purchases