



September 30, 2018
Opening Soon
Continuum's Café
New Position
Prep Cook

Position Summary: The ambitious prep cooks support the function of the line on an as needed basis. The individuals will perform routine kitchen tasks, such as setting up/breaking work stations, following recipes/prep list and serving the customer to the best of their abilities. Excellent customer service should be consistently provided to all guests. Ensure health department compliance at all times. Participates in monthly mock health inspections to ensure compliance with health department requirements. Performs other duties as assigned. **EOE**

- Demonstrate proper uniform with all required tools for success, i.e. calibrated thermometer, pad & pen, etc.
- Clean work areas, equipment, utensils, dishes, and silverware
- Inform supervisors when supplies are getting low or equipment is not working properly
- Wash, peel and or cut various foods to prepare for cooking or serving
- Remove trash and clean garbage containers
- Assist in receiving and storing orders
- Package take out foods, cut and slice meat & cheeses, and label all prepped items
- Inspects food receiving area, preparation, production and storage areas to ensure that health and safety regulations are adhered to at all times

Job Requirements: Knowledge of health and safety rules in the kitchen. Reliability and punctuality when dealing with an early morning schedule. Good communication skills & desire to learn. Safely operates all equipment and utensils. Driver's license, High school diploma or equivalent is desirable; training from a culinary school will be an asset.

Please see HR for job description as the job posting only provides a brief overview.
Schedule to be determined

Please forward letter of intent along with updated resume to:
Human Resource Recruiting Department
Email: hrresume@continuumct.org