

Prep/Pantry Cook

Young's is looking for an ambitious Prep/Pantry Cook to assist in the preparation of delicious dishes for the FireBrick Bar & Grill. You'll perform routine kitchen tasks such as setting up workstations and ingredients, so that food can be prepared according to recipes.

A great prep cook will be quick, diligent and willing to improve on the job. You will be deft and able to follow instructions as well as all health and safety rules in the kitchen. The ideal candidate will also be able to function in a fast-paced, busy environment as a part of a team. **Benefits packages are available to full-time, year-round employees.**

Responsibilities include but are not limited to:

- Follow the prep list created by chefs to plan duties
- Check in orders and organize coolers using FIFO
- Label and stock all ingredients on shelves so they can be organized and easily accessible
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat etc.
- Undertake basic cooking duties such as reducing sauces, parboiling food etc.
- Prepare simple dishes such as salads, entrees etc.
- Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, taking out trash, etc.
- Ensure all food and other items are stored properly
- Comply with nutrition and sanitation guidelines
- Perform all other kitchen duties as assigned

Requirements

- Proven experience as prep/pantry cook
- Knowledge of health and safety rules in a kitchen
- Manual dexterity able to operate cutting tools and kitchen utensils
- A team player with good communication skills
- Patient with an ability to stay positive under pressure
- High school diploma or equivalent is desirable; Training from a culinary school will be an asset