

Prep Chef/Line Chef Tasks & Responsibilities

- Opens the prep kitchen for the day ahead
- Prepares breakfast for Inn guests
- Prepares lunches for hiking guests & Inn guests
- Makes notes of items that are getting low and informs kitchen manager
- Prepares all prep list items
- Cleans kitchen for supper service
- Possess excellent communication skills
- Create extraordinary culinary experiences for our guests
- Food Safe Certificate, Smart Serve Certification
- Driver's License
- Able to work on and off -site for weddings, special events, pop ups and unique culinary experience.
- Must be able to work well under pressure in a fast-paced environment. With a focus on guest needs, remaining calm and courteous at all times.
- Ensure sanitation standards set by Taste and government regulations are met and exceeded.
- Communications with Kitchen Manager on any and all issues, questions, concerns
- Patient with an ability to stay positive under pressure
- Must be checked out by MOD
- Memorizing recipes, policies, procedures, and standard portion sizes
- Preparing ingredients and components of each recipe on the restaurant's menu
- Maintaining freshness of product and rotating old product out
- Working with a team of Cooks to handle varying levels of activity
- Maintaining a clean, sanitary, and safe workspace at all times to avoid contamination
- Being aware of and following all kitchen health and safety regulations and guidelines
- Set up and stocking stations with all necessary supplies
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion

