

THE GRILLE

AT DELAVEAGA

Job Title: Prep Cook
Department: Kitchen
Reports To: Adam David, Chef

Summary: Preparing food for the dishes that are served include: chopping vegetables, breaking down, cutting or grinding meat, weighing and mixing ingredients, washing and preparing vegetables, storing food, and more.

Essential Duties and Responsibilities: Other duties may be assigned.

- Perform routine kitchen tasks.
- Follow the prep list created to plan duties.
- Label and stock all ingredients on shelves so they can be organized and easily accessible.
- Measure ingredients and seasonings to be used in cooking.
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat, and other meal prep.
- Set up workstations and ingredients so that food can be prepared according to recipes.
- Undertake basic cooking duties, such as reducing sauces and parboiling food.
- Prepare simple dishes, such as salads and entrees.
- Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, and taking out trash.
- Ensure that all food and other items are stored properly.
- Comply with nutrition and sanitation guidelines.
- Perform other kitchen duties as assigned.

Supervisory Responsibilities: This job has no supervisory responsibilities.

Prep Cook Qualifications / Skills:

- Knowledge of health and safety rules in a kitchen
- Knowledge of basic cooking techniques
- Organizational skills
- Patience
- Manual dexterity
- Communication skills
- Attention to detail
- Ability to work under pressure
- Very good physical condition and endurance

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Education and Experience Requirements:

- High school diploma or equivalent is desirable
- Training from a culinary school is an asset
- Proven experience as a prep cook
- California food handlers card is required

Physical Demands: The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to stand; use hands to finger, handle or feel and reach with hands and arms. The employee is frequently required to walk and talk or hear and taste and smell. The employee is occasionally required to stoop, kneel, crouch or crawl. The employee must regularly lift and/or move up to 10 pounds, frequently lift and/or move up to 25 pounds and occasionally lift and/or move up to 100 pounds. Specific vision abilities required by this job include close vision, depth perception and ability to adjust focus.

This is a full-time position working up to 40 hours per week in a fast paced, productive environment. Compensation to commensurate with experience, abiding by all State and Federal wage and hour laws. Benefits to include: discounts on food & beverage purchases and Grille merchandise. Complimentary golf practice and discounted golf play available.

DeLaveaga Golf Shop, Disc Golf Shack and The Grille at DeLaveaga are equal opportunity employers. It is our policy to abide by all federal, state and local laws prohibiting employment discrimination solely on the basis of a person's race, religious creed, color, national origin, ancestry, physical disability, mental disability, medical condition (including, but not limited to, cancer related or HIV related), marital status, sex, gender (including sex stereotyping), age, sexual orientation, military status, or any other protected status except where a reasonable, bona fide occupational qualification exists.

Please send or email resume to:
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