JOB POSTING

Prep Cook

ABOUT US

Inter-Faith Food Shuttle envisions a hunger free community. We feed our neighbors, teach self-sufficiency, grow healthy food, and cultivate innovative approaches to end hunger. As a member of Feeding America, the Food Shuttle distributes over 8 million pounds of food per year, 26% of which is fresh produce. From Senior Grocery Bags, Backpack Buddies and School Pantries; to Community Health Education and Mobile Markets; Catering and Culinary Job Training; and Community Gardening and a 14-Acre Farm; we go directly to the point of need to empower people and overcome the burden of hunger.

The Prep Cook is responsible for assisting with food preparation and production in both the catering and bulk food departments.

DUTIES AND RESPONSIBILITIES

- Assist Catering Chef and Production Chef with prepping upcoming functions
- Produce culinary preparations per company and industry guidelines
- Provide daily support to utility staff with any cleaning duties
- Create new menu development ideas and recipes
- Assist with maintenance of food and non-food inventories
- Clean and sanitize all kitchen areas throughout shift
- Follow all safety and sanitation standards
- Pack and make catering deliveries in a timely manner

QUALIFICATIONS

- Two years’ experience cooking in a professional kitchen
- Ability to work unsupervised and independently
- Possesses basic knowledge of all modern kitchen equipment
- Can create quality food preparations with little supervision
- Has knowledge of the most common knife cuts
- Can read and write English, and possesses good communication skills
- Has good basic math skills

CORE COMPETENCIES

Forward Thinking: The ability to anticipate the implications and consequences of situations and take appropriate action to be prepared for possible contingencies. Anticipates possible problems and develops contingency plans.

Thoroughness: Ensuring that one’s own and others’ work and information are complete and accurate. Sets up procedures to ensure high quality of work. Monitors the quality of work. Verifies information.
**Flexibility**: Openness to different and new ways of doing things; willingness to modify one's preferred way of doing things.

**WORKING CONDITIONS**
Most of the work will be performed inside a commercial kitchen environment. There will be outside work with some catered functions. An average work week will be 40 hours. Occasional evenings and weekends maybe required.

**PHYSICAL REQUIREMENTS**
Must be able to work standing for at least 8 hours a day. Be able to lift 40 lbs.

**DIRECT REPORTS**
None

**COMPENSATION**
Pay rate $17.68 per hour plus benefits after 30 days of employment

**TO APPLY**
Please send resume and cover letter to recruiter@FoodShuttle.org

*Inter-Faith Food Shuttle is an Equal Opportunity Employer. We respect and seek to build a team of individuals from diverse cultures, perspectives, skills and experiences.*