



Chef/Prep

Job Description:

This position is the heart and soul of our soon to be world famous “Hot Chicken & Ribs.” You will be responsible for your assigned station that day. This will include setting up and prepping all items assigned to that station in a timely manner. Your safety and the safety of the other employees is the restaurant's top priority, since you will be working around sharp objects and hot oils. Food Safety and Guest safety is your top responsibility. That means keeping your area clean and following the recipes and cook times exactly with no deviation. You will be working alongside 3-5 other back-of-house employees at any one time, so communication is the key.

Main Areas of Responsibility:

- Following Daily Prep Sheets
- Following Recipes and Cook Times exactly
- Serving Accurately cooked food in a timely manner
- Stocking Checked in Food Items
- Daily thaw pulls with management
- Trash disposal at assigned times with management
- Back-of-house cleanliness (Safety and Sanitation)
- Setup and Breakdown of assigned areas
- Food Knowledge of every dish
- Additional task may be required per management