

ButterBurr's Restaurant Position Description

Title: Cook / Prep Cook

Department: Back of House

Reports To: Shiftily Supervisor and Management Team

Primary Responsibilities:

To prepare Food and Prep items in a timely and quick manner, in accordance with ButterBurrs plate presentation and recipe standards. Complete all assigned prep work and assigned cleaning

Specific Functions and Duties:

1. Create and prepare Items using ButterBurrs Recipes and plate presentation standards
2. Set up work station (stock and ensure ready for shift)
3. Complete daily cleaning and prep work
4. Practice safe food handling procedures at all times
5. Continuously clean and sanitize work station
6. Accommodate specific needs of the FOH staff i.e. special orders and guest requests

Qualifications Standards:

1. Maintain composed under stressful situation
2. Basic knife skills, and knowledge of restaurant food preparation equipment
3. Ability to stand on your feet for prolonged periods of time, Mobility is required during entire shift
4. Transport items up to 50 lbs up 20 times per shift
5. need to be able to attain plate utensils, pans, ect from both high and low shelving
6. Able to respond in emergency situations to avoid damage to property, self and others

Physical:

1. Must be able to maintain mobility in a fast paced environment for up to (6) hours in length
2. Able to work in extreme heat condition, humidity and heat
3. lift up to 50 lbs multiple times a day
4. able to speak clearly and listen to requests made by others
5. Maintain composed under pressure

Please answer the following question then sign and date on the line below

Can you, with or without reasonable accommodation, perform all o the job functions of this job?

Yes / No

Employee signature/Date