

Food Service Job Description - Prep Cook

About Us

Welcome to Becker Farms, a place where you can experience the same care and compassion as a team member that our guests sense every day when they visit the farm. Becker Farms is a family owned and operated agri-tourism destination specializing in service, hospitality, and quality artisan products. Our establishment consists of a real working farm, Bakery, Winery, Brewery, and Private and Public events divisions. With over 50 team members and over 50,000 annual visitors it is up to us to shine as our customers experience what we have to offer. Not only will this position give you flexibility in showing your creativity but will provide you with a great learning experience and leave you with an invaluable sense of accomplishment. Foods are grown and inspires the menus we create.

Prep Cook Job Description

As Prep Cook, an entry level position, you will be standing for most of the shift. One will be expected to follow a fast pace to keep up with the demand of the kitchen and the event. One will be expected to follow the direction of the sous chef and follow prep lists in a timely fashion. Other job responsibilities include but are not limited to the following tasks:

- Knowledge of proper sanitation and cleanliness of kitchen and preparation
- Coordinate with Sous Chef
- Inventory of grocery and dry goods
- Knowledge of seasonal fruits and vegetables and how to utilize them
- Chopping and preparing fruits and vegetables
- Running a short order lunch program
- Plating entrees
- Setting up buffets
- Preparing cold platters and salads
- Assisting the Sous Chef
- At times will be required to do dishes
- Double check set up and survey physicality of event to make sure everything is set to standard

Prep Cook Requirements

- Must come dressed clean and neat
- Must be punctual
- Must have station clean and neat
- Floors must be properly Cleaned and Sanitized by the end of the Event
- Must conduct the job with poise and professionalism
- Emotionally Strong and professional at all times
- Think quick and have lists done in advance

Have foresight to anticipate next job

You must be able to lift at least 40 pounds and lift heavy pots and pans

Have passion for food and good work ethic

Ability to communicate effectively with the public and other employees

Schedule- Wed-Sunday or as needed May 1st -Mid December (November hours may decrease)

Email Resume and References to nicole.beckerfarms@gmail.com Minimum 2 years experience.

Wage- \$10-\$12/hr depending on experience 30-40 hrs/week