

BOH Job Descriptions - Abbreviated

Cook – Hot Line: (English)

- Minimum 2 year’s experience
- Used to working in a fast-paced environment
- Knife skills are a must (chopping, cutting, etc)
- Used to working with hot equipment (broilers, grills, ovens, flat top grills)
- Ability to follow recipes to the letter
- Strong safety and sanitation standards (Serve Safe preferred, but not necessary)
- Punctuality, timeliness
- Strong sense of urgency, pace & intensity

Cook – Pantry / Prep

- Minimum 1 year’s experience
- Used to working in a fast-paced environment
- Knife skills are a must (chopping, cutting, etc)
- Used to working with a variety of “Garden Fresh” ingredients for use in our base recipes and in our Fresh Salad pantries
- Ability to follow recipes to the letter
- Strong safety and sanitation standards (Serve Safe preferred, but not necessary)
- Punctuality, timeliness
- Strong sense of urgency, pace & intensity

Food Service - Utility

- General upkeep of floors (sweep & mopping) to ensure compliance with safety & sanitation standards
- Washes worktables, walls, refrigerators, and meat blocks and all other food prep surfaces as assigned.
- Transfers supplies and equipment between storage and work areas observing all safe lifting standards.
- Assists with banquet table and front of the house set up as requested.
- Assist with loading or unloading and delivering supplies and product.
- Distributes supplies, utensils and portable equipment as needed.
- Strong safety and sanitation standards (Serve Safe preferred, but not necessary)
- Punctuality, timeliness
- Strong sense of urgency, pace & intensity

Dishwasher

- Scrapes/rinses dirty dishes and washes them. Ensures complete cleanliness and sanitation.
- Washes pots, pans, and trays based on assigned procedures.
- Ensure compliance with all outlined safety procedures, up to and including use of cut gloves when handling and cleaning knives.
- Maintain and track temperatures and chemical levels as outlined by provided standards.
- Clean and maintain dish area in an orderly manner.
- Sweeps and mops kitchen floors at appropriate intervals to ensure compliance with safety and sanitation standards.
- Segregates and removes trash and garbage and places it in designated containers. Steam cleans or hoses out garbage cans in appropriate and assigned areas.
- May assist with loading or unloading supplies and product.