

Prep Cook ~ 2021



Job brief

We are looking for an ambitious **Prep Cook** to assist in the preparation of Alaska dishes! Fresh king salmon, silver salmon, sockeye salmon, halibut, or Dungeness crab is on the menu every evening!

You'll perform routine kitchen tasks such as setting up workstations and ingredients, so that food can be prepared according to recipes. A great prep cook will be quick and diligent and willing to improve on the job. You will be deft and able to follow instructions as well as all health and safety rules in the kitchen. The ideal candidate will also be able to function in a fast-paced, busy environment as a part of a team.

Responsibilities

- Follow the prep list created by Chef(s) to plan duties
- Label and stock all ingredients on shelves so they can be organized and easily accessible
- Measure ingredients and seasonings to be used in cooking
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat etc.
- Undertake basic cooking duties such as reducing sauces, parboiling food etc.
- Prepare simple dishes such as salads, entrees etc.
- Maintain a sanitary and orderly kitchen by washing dishes, sanitizing surfaces, taking out trash etc.
- Ensure all food and other items are stored properly and dated.
- Comply with nutrition and sanitation guidelines
- Perform other kitchen duties as assigned
- Participate in daily rotation of stock, weekly inventory, and weekly provisioning.

Requirements

- Proven experience as **Prep Cook, minimum of 4 years' experience.**
- Large Batch Cooking knowledge
- Knowledge of health and safety rules in a kitchen
- Manual dexterity able to operate cutting tools and kitchen utensils
- A team player with good communication skills
- Patient with an ability to stay positive under pressure
- Very good physical condition and endurance; able to lift up to 50lbs consistently
- High school diploma or equivalent is desirable; Training from a culinary school will be an asset
- Preferred High School Graduate or GED
- Must be able to work 6 days a week
- Shifts are scheduled generally between 5:00am and 10:00pm
- Salary Depends On Experience; Start Range is \$2800-\$3000. Plus TIPS
- Must live-onsite in Alaska from approximately mid-June through September 18th, 2021.
- Must be over 18 years of age to live on site
- Must hold a current Alaska Food Worker's Card, or Serv Safe certification

Submit Cover Letter and Application to: wclapplicant@gmail.com

Whaler's Cove Lodge
P.O. Box 101
Angoon, AK 99820
907-723-3901

Together, this Job Description and the Employee Handbook constitute the expectations of our Prep Cook and are considered a mutual agreement between employee and the lodge.

Employment at Whaler's Cove Lodge is at will; Whaler's Cove Lodge is an at-will employer.

Name: _____

Address: _____

Address Line 2: _____

City: _____ State: _____ ZIP: _____

Signature: _____ Date: _____

Department Manager Signature: _____ Date: _____

HR use only	
WC code	9058
AK Occupational Code	98-35-3021
Generic title	Prep Cook
Pay grade	\$ per month
Management? (Yes/No)	No
E/NE status	