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Company	CBS Scene Restaurant & Bar
Position Title	Prep Cook
Supervisor	Kitchen Supervisor
FLSA	Non-Exempt

Position Summary

As a member of the team of CBS Scene Restaurant & Bar, you will be responsible for supporting the line staff by Preparing food to the standards set by CBS Scene, ensuring a consistent high quality product is delivered to our guests.

Responsibilities & Accountabilities

- Responsible for preparing food items according to recipes
 - Ability to portion food items prior to cooking
 - Maintain cleanliness and organization of refrigerators, freezer and work areas
 - Control quality of food to avoid waste. Ensure proper rotation and utilization
 - Responsible for maintaining a sanitary kitchen station throughout and after your shift in ordinance with health code standards
 - Communicate with Executive Chef on all problems, complaints and discrepancies
 - Maintain a positive attitude relationship with all vendors, employees and guests
 - Special projects and assignments as assigned by the executive chef/ management team
 - Responsible for assisting line cooks with daily tasks
 - Ability to complete tasks in a timely manner as set by the executive chef /management team
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Skills, Qualifications & Experience

- Minimum 1 year as a Cold Prep Cook or Food Service Worker in a high volume/high quality operation
 - Ability to handle multiple tasks effectively
 - Ability to produce a quality product at all time
 - Ability to work nights, weekends and events
 - Have the ability to move 50 pounds
 - Present a good attitude at all times
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Supervises