

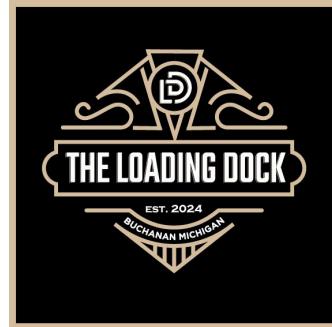
# The Loading Dock Prep Cook (As-Needed)

**Position Type:** Part-time, as-needed

**Start Date:** March/April 2026

**Location:** The Loading Dock

**Reports to:** Business Manager



## Overview

The Prep Cook supports restaurant and event food preparation on days the restaurant is closed or during limited service periods. This role focuses on food prep, basic cooking tasks, organization, and maintaining kitchen cleanliness to ensure smooth service during operating days and events.

## Key Responsibilities

- Prep ingredients for upcoming restaurant service and events
- Assist with batch cooking and basic menu items as directed
- Label, date, and properly store food following ServSafe guidelines
- Maintain cleanliness and organization of prep areas, coolers, and storage
- Assist with inventory organization and restocking
- Clean kitchen equipment and surfaces after prep is completed
- Follow all food safety, sanitation, and health department standards

## Qualifications

- Basic kitchen or food prep experience preferred
- Ability to follow recipes and instructions, including understanding and using English fluently
- Reliable and punctual
- Ability to stand for extended periods and lift up to 40 lbs
- ServSafe certification preferred (or willingness to obtain)

## **Scheduling & Pay**

- As-needed, scheduled in advance when possible. Hours will vary week to week; Ideal for flexible availability
- \$15/hour