

Job Title: Prep Cook**Location: Margaritas**

Job Summary: Margaritas is seeking a diligent and detail-oriented Prep Cook to support our culinary team. The Prep Cook will be instrumental in preparing ingredients and components of dishes to streamline cooking and service. This role requires someone who can maintain high standards of cleanliness and efficiency under the guidance of our senior kitchen staff.

Key Responsibilities:

- Prepare cooking ingredients by washing and chopping vegetables, cutting meat, and other meal prep.
- Set up workstations and ingredients so that food can be prepared according to recipes.
- Follow the guidance of the executive or head chef and have items ready for cooking or serving.
- Use various kitchen equipment such as knives, blenders, mixers, and cookers.
- Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, and taking out trash.
- Ensure all food and other items are stored properly.
- Comply with nutrition and sanitation guidelines.
- Perform other kitchen duties as assigned.

Skills and Qualifications:

- Proven experience as a prep cook.
- 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.
- High school diploma or equivalent is desirable; Training from a culinary school will be an asset.

Physical Requirements:

- Ability to stand for extended periods.
- Ability to reach, bend, and stoop.
- Ability to frequently lift heavy and potentially hazardous materials, including but not limited to, pots, pans, and kitchen equipment.
- Ability to work in a hot, humid environment for long periods.

Benefits:

- Competitive hourly wage.
- Opportunities for advancement in the kitchen.

- Discounts on meals.