



Position: Prep-Cook (Part Time/Summer Staff)

Job Description:

- Store food in designated containers and storage areas to prevent spoilage.
- Prepare a variety of foods, such as meals, vegetables, desserts, according to supervisors' instructions.
- Wash, peel, and cut various foods, such as fruits and vegetables to prepare for cooking or serving.
- Place food trays over food warmers for immediate service, or store them in refrigerated storage cabinets.
- Portion and wrap the food.
- Weight or measure ingredients.
- Clean and sanitize work areas, equipment, utensils, dishes, or silverware.
- Remove trash and clean kitchen garbage containers.
- Distribute food to food outlets.
- Cut, slice or grind meat, poultry and seafood to prepare for cooking.
- Use manual or electric appliances to clean, peel, slice, and trim foods.
- Stock storage areas and refrigerators. (When Instructed)
- Inform supervisors when equipment is not working properly and when supplies are getting low.
- Be ready and willing to assist line cooks if the situation arises.
- Maintain cleanliness of area.
- Assists Line Cooks & Supervisors in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Assist Dining Room or Kitchen Staff when needed.

Skills and Qualifications:

- Born again relationship with Jesus as your personal Lord and Savior.
- Ability to work with people and kids.
- Able to work in a team setting and take directions.

Expected Hours and Length of Work:

- Schedule of hours may vary.

Contact Information:

Mark Grasso, General Manager/President

Phone: [570-386-2154](tel:570-386-2154)

Web site: www.bmcr.org (fill out online application)