

Lilly's On The Lake

Prep Cook Position Job Description

Prepares food for clients. Helps devise new methods of cooking and new menu items. Streamlines work from the back of the house to the front of the house.

Remember:

When it's slow, there are many things you can do. Here are a few examples:

- Brush grill between cooking red meat, poultry, and fish
- Wipe down the line and prep areas
- Switch cutting boards
- Change sanitizing water and cleaning rags
- Empty trash bins
- Clean the fryers
- Empty sanitizing buckets
- Put all cleaning rags in dirty laundry
- Put all aprons and chefs coats in the laundry (not with cleaning rags)
- Wash and sanitize all surfaces (cutting boards, reach-in, line, prep tables)
- Empty steam table and clean
- Wash meat and cheese slicer after each use
- Cover all bins in a reach-in cooler with plastic wrap
- Wash floor mats
- Sweep and mop the kitchen floor
- Sweep walk-in refrigerator
- Clean out grease traps
- Change foil linings of grill, range, and flattops
- Wash the can opener
- Run hood filters through the dishwasher
- Empty reach-in coolers and wash and sanitize them
- Delime sinks and faucets
- Clean coffee machine
- Clean the ovens. Be sure to follow the manufacturer's instructions on this particular job.
- Sharpen knives (okay, not cleaning, per se, but needs to be done)
- Oil cast iron cookware
- Use drain cleaners on floor drains