

MIDDLE WEST SPIRITS

MWS Job Req | Prep Cook

Employment

Location:	Columbus, OH
# of openings:	1
Relocation Benefits:	No Relocation Assistance Provided
Benefits:	N/A
Salary:	Hourly DOE

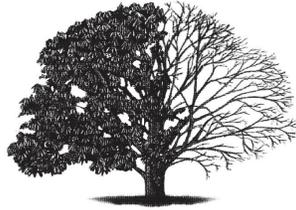
Description

Job Title: Prep Cook

The Prep cook is the lynchpin of Service Bar Kitchen. Due to the space restrictions of the restaurant, it is required that the Prep Cook be organized, reliable, and consistent. Without an exceptional prep cook, Service Bar will not be able to function in any capacity, thus the standard for the prep cook is set high. The prep cook will not only be responsible for fabrication and preparation of long lead time items, but also responsible for the backbone of most menus. Working alongside the chef, many novel techniques and preparations will be taught and mastered in the prep process. In addition to mise en place of key menu items, the prep cook will also manage stages and interns and ensure that they are devoting the time that is required of them, and receiving adequate education for their hard efforts. While in many restaurants the prep cook is viewed as a lower tier position, in Service Bar the prep cook is considered equally important to the line cooks and dishwasher.

Responsibilities:

- Prep, Maintain, and execute the required Mise en Place for menu items
- Fabricate, Prep, Pre-treat, and Portion service items for Sous-Vide Applications and long lead time items
- Maintain an exacting standard of cleanliness, quality, efficiency, and finesse in all operations
- Predict and be held accountable for managing par levels on inventory items for menu mise en place and long-term action items
- Maintain, clean, and polish all equipment in a manner that any public kitchen walk-ins will be supported



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Proficiencies:

- Basic knife skills with consistency in precise cuts
- Traditional cooking processes (Grill, Sauté, Fry, Broil, Braise, Steam, Poach)
- Reading and writing of labels and detailed instructions for scaled recipes
- Exceptional Cleaning and Sanitation practices of all commercial equipment
- Organization and maintenance of Mise en Place

Requirements:

- Guaranteed reliable transportation to Service Bar
- Accurate and efficient communication skills
- Positive and responsive attitude
- A strong desire to learn and master novel techniques and progress in a contemporary scratch kitchen

Interviewing Process:

- All candidates that are considered for the position will be asked to utilize the Service Bar Kitchen to prepare food for the chef; please show up appropriately and prepare accordingly accurate and efficient communication skills.
- All candidates will be taught a contemporary cooking technique along with the standard operating procedures to employ it effectively and safely; it will be required to demonstrate basic understanding of the technique in the follow up.

Middle West Spirits is an Equal Opportunity employer. It is our policy not to discriminate against any Employee or Applicant. All qualified applicants will receive consideration for employment without regard to race, religion, color, national origin, sex, age, status as a protected veteran, sexual orientation, gender identity or status as a qualified individual with disability. This policy of nondiscrimination in employment includes but is not limited to: recruitment, hiring, placement, promotion, transfer, employment advertising or solicitations, compensation, layoff or termination of employment.

To apply, send all questions and/or resumes to: work@middlewestspirits.com