

CityFlatsHotel

Job Posting

Prep Cook/Banquet

Organization Name: CityFlatsHotel Port Huron

Reports to: Executive Chef, Sous Chef

Job Location: Port Huron, MI

Position Summary: CityFlatsHotel is looking for a Prep Cook to help out the Executive Chef, Sous Chef and other kitchen staff in order to meet the rising demand in our banquet & event rooms. The Prep Cook will be responsible for taking an ongoing inventory of ingredients to ensure nothing is running low, washing & chopping vegetables, cutting meat and preparing side dishes for special events. A successful candidate will have a positive attitude and will take on all duties asked by the Executive Chef and Kitchen Lead.

Responsibilities & Duties:

- Undertake basic cooking duties: reduce sauces, parboil food, cut meat, wash and cut vegetables
- Maintain the kitchen: sanitize prep areas before and after use; make sure all critical equipment is clean
- Wash dishes, take out trash, and maintain a clean and orderly kitchen
- Monitor side dish ingredients and report inventory to the Executive Chef or Sous Chef at regular intervals throughout the day
- Work with event servers to ensure that each order has the proper types and amounts of side dishes
- Prepare meals & dessert for banquets and/or events and make certain that any special requests for these are taken care of

Qualifications & Skills:

- High school diploma/GED required
- 1+ years of experience in food prep preferred
- Safe Certified a plus
- Must be able to work weekends, holidays, and evenings
- Excellent communication skills
- Able to follow instructions and work as part of a team
- Comfortable working in a fast-paced environment
- Ability to lift 50 pounds
- Able to stand on feet for long periods of time
- Reliable and on-time