



## Prep Cook

### Job Description:

In this station you will learn the fundamentals of food preparation. This station is pivotal in your personal growth as a Prep Cook and the growth of the restaurant. As a Prep Cook, you will be responsible for food production of assigned prep items and ensuring that all foods are produced in strict adherence to recipes. You will also be responsible for maintaining a clean, sanitary work station, and for the safe handling and proper storage of food products. The recipes you will prepare are the foundation for all orders prepared in the kitchen. Precise measurements and exact procedures will ensure quality results, as well as your success. You will also be called upon to assist in other production areas of the kitchen. The prep area is an ideal station to learn and understand all areas of kitchen operation.

### Details:

Competitive Pay: \$15.00-\$18.00/hr

### Anthony's Mission Statement

"To build an innovative, financially successful, growing restaurant organization that provides each and every Guest the very best Northwest cuisine. To accomplish these goals, we must create and maintain an environment that stimulates creativity, motivates personal growth and enables all to strive toward untapped potentials. We must work as a team where results become synergistic. We must cultivate our Guests' loyalty by consistently offering excellent quality and value while responding to our Guests needs with sensitivity and a can-do attitude. We must accomplish our goals without compromising our high standards of quality, cleanliness and honesty."

~ Budd Gould