



## Pantry Cook

### Job Description:

The Pantry Cook plays a key role in ensuring that products are produced in a timely fashion and must meet flavor, appearance, temperature and texture profiles. The Pantry Cook prepares all cold food items including appetizers, desserts, sandwiches and salads in strict adherence to recipe and plate presentation specifications. You will be responsible for maintaining a clean and sanitary work station, as well as the safe handling and proper storage of food products.

### 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