

## **JOB POSITION: PREP COOK**

**Department:** Restaurant

**Location:** Munich

**Starting data:** November 2015

### **Job Purpose**

Prepares variety of cold food items and prepares food that will be cooked in the restaurants. Washes, peels, slices, and mixes vegetables, fruits or other ingredients for salads, cold plates, side dishes, entrees, appetizers and garnishes. Portions, carves and slices meats and cheese. Portions and arranges food on serving dishes or serving pans. Measures and mixes ingredients to make salad dressings, sauces, soups, and other foods following recipes. Distributes food to kitchens and food service areas to be cooked or served to customers.

As an ambassador of Eataly products and services, the Prep Cook is responsible for helping to create and maintain quality experiences for each guest that comes to Eataly. Eataly ambassadors are expected to actively engage with guests and spend quality time with each customer.

### **Job Functions**

- Complies with all recipes, portion sizes, quality standards, department rules, policies and procedures.
- Washes, peels, slices, and mixes vegetables, fruits or other ingredients for salads, cold plates, side dishes, entrees, appetizers and garnishes.
- Portions, carves and slices meats and cheese.
- May prepare and arrange foods sold at various Eataly counters and displays.
- Washes and cleans all utensils, preparation equipment, and counters required for production in the preparation area.
- Distributes food to kitchens and food service areas to be cooked or served to customers.
- Ensures that HACCP standards are maintained at all times.
- Adheres to all company and department procedures, policies, expectations and quality standards.

### **Skills / Requirements**

- At least one (1) year of kitchen experience preferred, such as a dishwasher or as a helper, with time spent with rotation, preparation, and handling of food.
- Must be able to perform simple mathematical calculations and follow directions for equipment and recipe production.
- Must be able to lift up to 20 kilos occasionally.
- Must have the ability to be mobile for extended periods of time, to lift, stoop and bend.
- Good knife skills are essential.
- Ability to follow written and verbal instructions.
- Knives, hand tools, utensils and standard commercial kitchen equipment.
- German (mother tongue-fluent), English (business fluent). Italian is a plus.
- Knowledge of Italian language, culture, food history and Slow Food principles a plus.