

HOT JOBS

Prep and Line Cooks *The Heron* Narrowsburg, NY

Overview: The Heron is seeking Part or Full Time Prep and Line Cooks. Willing to train motivated individuals.

Salary range depends on experience and skills: \$15-20 hourly

Duties:

Perform routine kitchen tasks.

Follow the prep list created to plan duties.

Label and stock all ingredients on shelves so they can be organized and easily accessible.

Measure ingredients and seasonings to be used in cooking.

Prepare cooking ingredients by washing and chopping vegetables, cutting meat, and other meal prep.

Set up workstations and ingredients so that food can be prepared according to recipes.

Undertake basic cooking duties, such as reducing sauces and parboiling food.

Prepare simple dishes, such as salads and entrees.

Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, and taking out trash.

Ensure that all food and other items are stored properly.

Comply with nutrition and sanitation guidelines.

Perform other kitchen duties as assigned.

Skills:

Organizational Skills

Ability to work under pressure

knowledge of basic cooking techniques

Attention to detail

Adaptability

Ability to work as a team

Apply: Email theheronrestaurant@gmail.com or call Marla at 845-252-3333