



## Prep Cook

We are looking for someone who is quick and diligent and willing to learn and improve with a professional and creative team. You will be required to keep strict standards with regards to food quality, health, and safety. The ideal candidate will be someone who takes initiative and enjoys enhancing their skills.

### Responsibilities

- Precisely follow recipes and work lists
- Using excellent knife skills to prep for recipes
- Maintain a clean and orderly work station
- Ensure proper storage and labeling of all food product
- Support the mission of Blackberry Market in serving guests and creating thoughtful food
- Perform other kitchen duties as assigned

### Requirements

- Knowledge of health and safety rules in a kitchen
- Manual dexterity: able to operate cutting tools and kitchen utensils
- A team player with good communication skills
- Patient with an ability to stay positive under pressure
- Must be able to lift 25+ pounds and stand for long periods
- High school diploma or equivalent is desirable; Training from a culinary school will be an asset
- Obtain/Bring Food Handlers Certification

**Job Type:** Part-time and full-time positions. Morning and day shifts only, no evening shifts.

**Wage:** Commensurate with experience.