



Black Star Farms Food Service: Prep Cook

PURPOSE: To provide support for food service operations

PAY RATE: \$15-\$18/hour

CLASS: Seasonal full-time/hourly, non-exempt

HOURS: 40/45 hours per week, may exceed 50 at peak times

RESPONSIBILITY: Food service support for café and events

REPORTING TO: Estate Chef & Sous Chefs

REQUIREMENTS

- Must be able to work evenings, weekends, and holidays
- Flexible schedule
- Previous experience with commercial kitchens preferred
- Answer, report, and follow Estate or Sous Chef's instructions
- Prepare food for service (e.g., chopping vegetables, butchering meat, or preparing sauces)
- Clean up station and take care of leftover food
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers
- Must be able to lift and carry up to 50lbs
- Able to move and stand for long periods; shifts may exceed 10 hours on some days

EXPECTATIONS

- Ability to work effectively under pressure
- Passion for food preparation
- Properly represent company brand through hospitality and service
- Follow food safety and sanitary standards as directed by the Health Department
- Ensure proper safety and sanitation in the kitchen
- Communicate effectively
- Operate efficiently, strategically, and forward-focused
- Maintain a professional appearance at all times, adhering to the grooming standards outlined in the employee handbook

