



Line & Prep Cooks * The Heron Narrowsburg, NY

Overview: The Heron Restaurant is seeking Line & Prep Cooks in Narrowsburg, NY.

The Line & Prep Cooks will be responsible for:

Food Preparation: Washing, chopping, slicing, and preparing ingredients like vegetables, fruits, meats, and seafood.

Kitchen Organization: Maintaining a clean and organized workspace, including cleaning and sanitizing equipment, utensils, and work areas.

Ingredient Management: Stocking and organizing ingredients, ensuring proper storage and freshness.

Recipe Adherence: Following recipes and instructions to prepare dishes and ingredients accurately.

Dishwashing: Washing and cleaning dishes and kitchenware.

Assisting Other Staff: Supporting other kitchen staff, including chefs and cooks, by preparing ingredients and performing other tasks as needed.

Safety and Hygiene: Adhering to food safety and hygiene standards, including proper handling and storage of food.

Knife Handling: Safe and efficient knife handling skills

Team Player: Ability to work well as part of a kitchen team

Requirements:

GED or High School Diploma Preferred

Driver license

Attention to Detail

Multitasker

Team Player

Cleanliness

Shift and Salary: This position generally works Wednesday to Sunday on a varied shift. Salary is \$16.00 - \$22.00 per hour depending on experience, Part-time and Full-Time positions available,

Apply: Contact Marla Puccetti at theheronrestaurant@gmail.com, 845-252-3333, or by mail to PO Box 406, Narrowsburg NY 12764.