



Prep Cook * White Sulphur Springs Inn White Sulphur Springs, NY

Overview: The White Sulphur Springs Inn is seeking a Prep Cook in White Sulphur Springs. The Prep Cook is responsible to ensure that ingredients are ready, organized, and of the right quality so cook/chef can focus on cooking and plating.

Responsibilities include,

Ingredient Preparation - Wash, peel, slice, dice and chop vegetables, fruits, meats, and seafood according to the recipe specifications. Measure and portion ingredients precisely to maintain recipe accuracy and cost control.

Setup- prepare/restock workstations before service by organizing ingredients, sanitizing surfaces, and cleaning tools.

Recipes- make sauces, dressings, marinades and stocks as needed. Follow recipes exactly to ensure consistency, portion size and quality.

Inventory and organization- label and stock ingredients, assist with tracking inventory levels and communicate with management when supplies are low.

Cleaning and Sanitation - Wash and sanitize dishes, cookware, and utensils when necessary. Maintain a clean, organized, and safe kitchen environment.

Skills Needed to perform job

Strong organizational and Time management skills

Proficiency with basic cooking and knife skills

Dependable

Clean and Safe Kitchen Practices

Salary and shift; \$18 to \$26 hourly depending on experience, Will train a motivated candidate, this is a full-time position Shifts vary

Apply: by contacting Liz Kleingardner by email thewssinn@gmail.com, calling 845-292-9865, or in person at The White Sulphur Springs Inn, 3334 State Route 52, White Sulphur Springs, NY 12787.