

mitsukoshi USA

HIRING NOW!



COOK I, II, III POSITION

\$ Hourly Rate / Weekly Pay

JOB SUMMARY: Handles various duties “backstage” (back of the house) in the kitchen including gathering required foods from storage areas to prepare and cook food. Keeping all backstage support areas organizing with stocked materials, dishes, towels, utensils, etc. Help support operations and keep equipment and the general area clean.

QUALIFICATIONS: A High School Diploma or Equivalent, 0-1 Years of Culinary Experience, Culinary Certification (Preferred), Valid Driver's License.

ESSENTIAL JOB FUNCTIONS: Portion food by using food scale, plate and prepare (cut, peel, process, etc.) and/or cook foods (rice/noodles) for the current and the following day. Keeping the kitchen organized by supporting clean sanitary work areas. Prepare and keep all backstage support areas stocked with plates, utensils, napkins, condiments, appetizer sauces, ice, etc.

Inspect all food items for freshness and bring questionable food to the manager's attention. Proactively follows established food safety, sanitation and HACCP guidelines. Follows company and state sanitation guidelines. Contributes to the team by helping other employees and achieving company goals.

CALL

407-352-1986

APPLY ON INDEED

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