



Prep Cook

The Prep Cook at Barrel and Basket is a valued team member in a small, entrepreneurial corner store whose brand is built on service to the community, customers and staff and is inspired by the notion that cooking is love made visible. We are looking for one to two prep staff to support the owner and General Manager in the kitchen operations of this growing, multi-faceted business. The Prep Cook is a part-time position focused on the preparation of high quality food in a timely, efficient, sanitary and consistent manner for our delicious sandwiches, soups, dinners and catering menus.

As our Prep Cook, you would need to be available weekday shifts between the hours of 8am and 3pm (typically five hour shifts) and be able to manage overall tasks and responsibilities that support the kitchen's efficient operation and provide an excellent experience for Barrel and Basket patrons. General responsibilities include the ability to work in a fast-paced, busy kitchen environment while maintaining the organizational ability to identify and act on job duties quickly and efficiently, following all public health licensing standards and other protocols, and working cooperatively with all team members in an open, public setting.

Key responsibilities:

- **Daily Operations:** Following and completing prep lists prepared by the General Manager and owner with initiative and attention to detail in a constantly evolving, fast-paced environment.
- **Customer Experience:** Preparing menu items (sandwiches, soups, meal kits etc) for customer orders in a timely manner, maintaining consistency and quality standards while providing great customer service.
- **Compliance & Safety:** Following all public health standards to ensure a safe and clean environment to include proper storage, temperature control, labeling and cleaning to achieve the highest standards.
- **Inventory Management:** Alerting the team to low inventory and other needs and proactively suggest menu/special to utilize waste or improve efficiency and cost effectiveness.
- **Additional Tasks:** Take on special projects or challenges as needed to support the organization's success.

Qualifications:

- Minimum one year kitchen experience and/or culinary studies, with strong knife skills.

- Excellent communication skills and customer-service focus.
- Serv Safe Food Protection certification preferred, will support gaining certification after one year with Barrel and Basket.
- Strong ability to work in fast-paced environments and manage multiple tasks.
- High school diploma or GED preferred.
- Ability to stand for long periods and lift up to 50 pounds and work for periods of time in a walk in refrigeration.

Compensation and Work Environment:

We are a family-owned, highly entrepreneurial corner store and our prep cooks are valued members of our team and key to growing our services to the community. We work in an open kitchen environment and our customers become a part of our day (saying hello, remarks on your food, etc.), whether you work at the register or are in the kitchen chopping onions, so that should be something you thrive in. Ideal candidates will have weekday availability but scheduling can be flexible for the right match and we appreciate working together as a team to cover for quality time off with friends and family. This is a competitively compensated part time position, between \$16-\$20 an hour and we provide paid time off for part time positions working more than 20 hours a week. This is a hands-on role for a creative and hard-working, local-food-loving person who finds joy in creating community and supporting small businesses.