



### Prep Cooks

#### Who We Look For:

Fish Honolulu is looking for employees who share the Golden Rule; people who, by nature, believe in treating others as we would have them treat us. We look for individuals who share a passion for excellence and who infuse that enthusiasm into everything they do.

#### Key Elements of the Job include, but are not limited to:

- The ability to prepare food items per guest orders of consistent quality following recipe cards, as well as production, portion, and presentation standards and to complete mis en place and set-up station lunch, and/or dinner service.
- The ability to start preparing food items ahead of time, making sure not to prepare beyond estimated needs.
- The ability to operate, maintain, and properly clean kitchen equipment, including deep fryer, broiler, stove, steamer, food processor, mixer, slicer, oven, steam table, tilt kettle, waffle iron, and flat top grill.
- The ability to date all food containers and rotate as per policies, making sure that all perishables are kept at proper temperatures and to determine necessary preparation, freezer pull and line set up.
- The ability to note any out of stock items or possible shortages and to return all food items not used to designated storage areas, being sure to cover/date all perishables.
- The ability to assist in setting up plans and actions to correct any food cost problems, and to control food waste, loss and usage per policies
- The ability to work on any shift including weekends and holidays based on business demands
- Food Handlers or ServSafe must be provided
- May perform other duties as assigned