

**Title:**

- Prep Cook

**Job Description:**

- Hola Island Kitchen is looking for an experienced prep cook. The position will offer 30-40 hours of work biweekly from our ghost kitchen in Cleveland. Prep cooks are responsible for overall kitchen maintenance/cleaning as well as ensuring all necessary prep work is complete for daily operations. A qualified applicant will have previous cooking experience as well as the ability to break down complex dishes into manageable steps to maintain efficiency in the kitchen. This is a great opportunity for building culinary skills and growing your career in the restaurant/hospitality industry.

**Responsibilities:**

- Clean and maintain assigned kitchen areas
- Assist with food prep; chopping ingredients, cooking food, and plating orders
- Work alongside an executive chef and other team members
- Familiar with best restaurant practices and food regulations
- Managing prepped ingredients for day to day operations

**Job Timeline & Pay:**

- 10-day training
  - (5 days working closely with the chef to learn and collaborate. Last 5 days will work more independently and have check ins daily with the Kitchen Manager)
- \$12-16/hr
  - One meal per shift

**Desired Qualifications:**

- Organized individual who thrives in fast-paced environments
- Enjoys working with a team but can think independently
- Passionate about fresh food and hospitality
- Positive attitude and willingness to learn

**Required Qualifications:**

- High School Diploma or GED
- Certificates in Culinary Arts or related field
- Minimum of 1-2 years of kitchen/restaurant experience
- In-depth knowledge of cooking methods and kitchen maintenance
- Excellent with communication and problem solving