Prep Cook

Tang & Biscuit is the 1st floor Shuffleboard venue in RVA and the 1st in a social evolution of entertainment venues created to encourage the enjoyment of community, fun & interaction.

If you haven't played shuffleboard, you should, and we know you will love it!

Overview

Tang & Biscuit is looking for dynamic, skilled and enthusiastic Prep Cooks to help make sure our outstanding culinary staff can operate with unmatched quality and efficiency. Our Prep Cooks are responsible for preparing all ingredients used on the Tang & Biscuit menu, ensuring the Line Cooks have easy access to everything needed to create every delicious and outstanding Tang & Biscuit meal.

Key Responsibilities

- Prepare ingredients and sides.
- Ensure outstanding presentation of menu offerings.
- Ensure constant highest quality of food being used.
- Monitor inventory levels and inform management of finding, particularly shortages of ingredient, freshness, dates and storage.
- Ensure proper food storage and equipment operating as expected.
- Maintain cleanliness standards at all times. Use chemicals correctly per training provided.
- Use equipment correctly and once correct training is completed.
- Monitor equipment function to ensure appropriate usage. Report any concerns or issues to management.
- Ability to follow sanitation procedures and assist with all team members doing the same.
- · Ability to effectively follow directions

Key Qualifications

- High school diploma or equivalent preferred.
- Minimum 1-year experience as a prep cook required.
- Must be at least 18 years of age.
- Ability to work on a fast-paced team while remaining positive and polite.
- Great communication skills
- Availability to work varied shifts, including evenings, weekends and holidays
- Ability to stand and walk for long periods of time

We are a forward-thinking company that delivers speedy and quality service, while upholding a strong community spirit! If you exemplify these characteristics and are ready to promote the values of Tang & Biscuit, we would love to hear from you.