

Employer: Church Universal and Triumphant  
Pillar: Royal Teton Ranch  
Team: Anchor

**JOB TITLE: Plunge Café Prep Cook/Cashier**

**Reports to: Ranch Operations Associate Director**

Job Status: Seasonal (May-September), Hourly and Non-exempt (Wednesday-Sunday, subject to change) (40 hours/week)

**Legal Holidays Observed subject to Supervisor's Approval:**

Memorial Day, Independence Day and Labor Day (as long as days don't fall on a Wednesday through Sunday.)

**SUMMARY**

We are looking for an ambitious Prep Cook to assist a Short Order Cook with the running of a stationary food-truck-like eatery. The Prep Cook will perform routine kitchen tasks such as setting up workstations and ingredients, so that food can be prepared according to recipes. The ideal candidate will be able to function in a small, fast-paced environment and able to multitask since being the cashier will be part of the daily tasks.

A great prep cook will be quick and diligent and willing to improve on the job. You will be deft and able to follow instructions from the Short Order Cook as well as all health and safety rules in the kitchen.

**ESSENTIAL DUTIES AND RESPONSIBILITIES are as follows; additional duties may be assigned:**

- Follows the prep list created by the Cook to plan daily duties.
- Labels and stock all ingredients on shelves so they can be organized and easily accessible.
- Measures ingredients and seasonings to be used in cooking.
- Prepares cooking ingredients by washing and chopping vegetables, cutting meat etc.

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- Prepares simple dishes per menu.
- Maintains a clean and orderly kitchen by washing dishes, sanitizing surfaces, taking out trash etc.
- Ensures all food and other items are stored properly.
- Complies with nutrition and sanitation guidelines.
- Takes orders and performs cashier duties. Responsible for closing the cash register and delivering the earnings daily to the TSL Finance Department.

## **QUALIFICATIONS**

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

### **Education and Work Experience**

High school diploma or equivalent. Diploma from a culinary school will be an advantage.

Proven experience as prep cook and as cashier is a must. Knowledge of health and safety rules in a kitchen. Manual dexterity able to operate cutting tools and kitchen utensils. Point of Sales (POS) experience desirable. Barista experience a plus.

### **Knowledge, Skills, and Competencies**

A team player with good communication skills.

Patient with an ability to stay positive under pressure.

Effective relationship and customer service skills.

Ability to follow all sanitation procedures.

Very good physical condition and endurance.

Basic math skills

Punctuality