



A Teatro Zinzanni production

GENERAL INFORMATION

Position Title: Prep Cook

Pay Status: Exempt Non-Exempt

Job Status: Part-time _____ Full-Time _____

Reports To: Wheelhouse Kitchen Manager

Employer: TZ Woodinville LLC

Start Date: ASAP

Last Revision Date: 6/6/2019

POSITION SUMMARY:

Perform duties and prescribed by the quality standards set by the chef and general manager.

Prep cook handles all proteins, appetizers, desserts, sauces and recipes as well as receiving and grading products according to Wheelhouse standards.

SUMMARY:

In 2018, the Seattle-based headquarters of Teatro Zinzanni moved the Spiegeltent and all of its operations to a wooded former brewery site in Woodinville, Washington, a community just outside Seattle in the area's "tech corridor" with more than 100 wineries in the neighborhood. The Wheelhouse restaurant came to life in August 2019.

Wheelhouse is a full service restaurant supporting the local community and surrounding area. We offer the freshest local products, local wines, beers and spirits through innovative menus. The Wheelhouse is a place for friends and families to gather for nourishment and merriment. We are open for lunch and dinner seven days a week year round, with the exception of a few key holidays. The long-term goal for the Wheelhouse is to become a landmark for the Hollywood district as well as greater Woodinville.

ESSENTIAL FUNCTIONS

Responsibilities and Duties:

- Report to work in uniform at posted scheduled times.

- Sets up prep station unlocking walk in, freezer as needed.
- Cooks roasts and preps all recipes to specified temperatures when ordered.
- Prepares sauces desserts appetizers stocks and starches as well as interacting with purveyors in a professional respectful manner accepting and grading products.
- Sees that all foods are prepared to a consistently high quality and standards.
- Covers, dates and neatly stores all meats poultry seafood and other food items.
- Cleans and sanitizes the prep area.
- Notifies Chef/Sous chef in advance of any potential shortages.
- Ensures the prep station equipment and utensils are clean and sanitary.
- Adheres to state and local health safety regulations.
- Maintains a neat professional appearance and observes high personal cleanliness at all times.
- Maintains safety and security in station at all times.
- Assist with other duties as instructed by the chef and sous chefs.
- Checks in with sous chef at the end of all shifts for instruction for next shift.
- Inform management of any problems concerning food safety and quality or production control.
- At end of shift clean entire station including reach-ins shelves oven making sure all proteins and products are returned to proper storage locations in walk in and dry storage.
- checks out with sous chef before clocking out.
- Must be able to work weekends as well as holidays.

JOB QUALIFICATIONS

Essential minimum skills, education, and experience:

- Present a positive professional image as specified in the employee handbook.
- Must be able to stand kneel bend and stoop use your fingers to grasp handle and feel. As well as talk and hear.
- Have the ability to lift push and pull up to 50 lbs. as well as lift overhead.
- The employee is regularly exposed to wet as well as humid conditions, moving mechanical parts extreme cold and extreme heat.
- The employee is occasionally exposed to fumes and or airborne particulates, toxic or caustic chemicals and risk of electrical shock.
- Have the ability to work in a loud environment.

This job description serves as a general overview as well as the conditions in which I must perform the job duties that the position requires. I acknowledge all the duties that my job entails and that I may be assigned other things at the discretion of Wheelhouse management. I do understand that although these are my direct responsibilities I am a team player and will help others complete their job duties when time permits.

WORKING SCHEDULE/ENVIRONMENT

The Wheelhouse is a full service restaurant open 7 day a week for lunch, dinner and brunch. Team members will work full and/or part time shifts, weekdays, weekends, holidays, days and nights as the business needs dictate.

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How to apply:

Please send a cover letter and resume in PDF format to: wheelhouse-jobs@zinzanni.com.