

Help Wanted: Adriana's Restaurant hiring for cook and dishwasher

Cook Job Description

Cook to be responsible for prepping ingredients and assembling dishes according to restaurant recipes and specifications. To work efficiently and quickly. To make sure prep is done and accomplish the task.

EDUCATION REQUIREMENTS

Have taken a culinary program which provided basic training on cooking techniques, health and safety procedures, and other various aspects of restaurant management, or experience in working previously in that same environment. ServSafe certification preferred.

JOB SKILLS AND REQUIREMENTS

- Knowledge of ingredients and how to use them in a creative way.
- To be able to manage the entire kitchen, from the dishwasher to the cook.
- Must have excellent technique when cutting and preparing food. Hand-eye coordination is needed.
- Make sure each piece of food is safe, prepared correctly and tasty.
- Great time management to avoid burned or spoiled food and angry customers.
- Learn and follow rotation procedures to ensure freshness of all products
- Makes sure that the ordering, receiving and storing of all foods are properly as the Health Department expects
- Maintains a clean and safe kitchen
- Work as a team player with co-workers in the back of the

house and front house. Be able to be a good leader, who can assign tasks and motivate workers.

Prep Cook/Dishwasher Job Description

Job Overview

The Prep Cook/Dishwasher will assist in the preparation of meals by chopping vegetables, making salads, and putting together entrees. Such skills include proficiently being able to utilize a wide range of kitchen tools including proper knife handling.

General Responsibilities

- Food preparation, chopping vegetables, making salads and putting together entrees.
- Ensuring that food is properly stored.
- Performing kitchen maintenance; emptying the trash, mopping floors and washing dishes.
- Learns and adheres to the designated cooking methods to assist in preparing the appropriate menu items consistently.
- Strives to learn to improve cooking skills and expands knowledge about food products and techniques.
- Assists with the cleaning, sanitation, and organization of the kitchen, walk-in coolers and all storage areas.
- Performs additional responsibilities as requested by the Chef, Kitchen Manager at any time.

Job Qualifications

Experience:

- Some kitchen experience helpful, but not required

Skills/Aptitudes:

- Professional communication skills are required.
- Ability to take direction.
- Ability to work in a team environment.

- Ability to work calmly and effectively under pressure.
- License/Qualifications:
- Food Handlers permit required.
- Must be able to work nights, weekends and some holidays.

Apply at 1262 Acushnet Avenue in New Bedford, MA. Fax resume to: 774-425-3954. Questions? Call 774-425-3952.