

## **Prep/Banquet Cook**

**\* \* \* Please email resume to [jobs@heritageprairiefarm.com](mailto:jobs@heritageprairiefarm.com) \* \* \***

\* To prepare, cook, and plate food for Heritage Prairie Farm events under the instruction of the Head Chef in a scratch kitchen.

### **Key Areas of Responsibility:**

- Keep kitchen areas and equipment clean and sanitized
- Keep work station clean
- Prepare, cook and plate food for small and large events
- Execute Heritage Prairie Farm recipes in an efficient and timely manner
- Completion of any and all asks assigned by Head Chef

### **Qualifications:**

- Previous pizza experience preferred
- Previous baking/pastry experience
- Previous experience in breaking down meats, using a smoker and brining and pickling
- Associates in Culinary Arts or equivalent, Food Safety and Sanitation Certification
- Team Player, ready to perform any and all kitchen related tasks
- Positive attitude that includes commitment to Heritage Prairie Farm Core Values

### **Terms of Employment:**

Seasonal – APRIL - NOVEMBER, Full Time – At-Will Employment