



## Summer 2019 | Kitchen Staff (Line Cook)

**Prescott Park Arts Festival**, a well-established and dynamic non-profit organization, is seeking seasonal, part-time back of house employees for The Prop, our onsite restaurant. The right candidate will join the experienced, award-winning, fun and fast-paced team responsible for organizing a popular summer tradition. Events include weekly concerts, food and music festivals, films, and a mainstage musical.

Reporting directly to the Kitchen Manager, Kitchen Staff will work as a team to efficiently create interesting and creative food in a fast-paced environment. They will work closely with the Kitchen Manager to ensure food safety guidelines and standards are followed.

The **Kitchen Staff** duties include, but are not limited to:

- Working with the Kitchen Manager execute a menu that is consistent with customer demand and PPAF's vision.
- Acting as a line cook
- Acting as a prep cook, working off of a daily prep list to prepare food for that day's service
- Completing documentation daily to ensure control procedures are followed, delivering accurate production records and effective waste management.
- Following protocols to ensure safety and health code compliant food preparation and kitchen sanitation.
- Other duties as assigned

Skills and Education requirements include, but are not limited to:

- 1-3 years of experience working in a fast-paced kitchen
- Food Safety Certification (training provided upon employment)
- Detail-orientated, team-player, and able to work under multiple deadlines
- High standards for food safety and cleanliness
- High tolerance for stress
- A love of hotdogs

**To Apply:** Send a cover letter and resume to **Stephen Goodrow** at [stephen@prescottpark.org](mailto:stephen@prescottpark.org)

