

Job Title: Kitchen Prep

Schedule: Approximately 5 hours per week on (Wednesdays or Thursdays)

Pay: \$10 per hour

Job Description:

Farm to Fork Pizza is seeking a dedicated Kitchen Prep Person to join our team, responsible for assisting in the preparation of sauces, cooking meats, and cutting veggies approximately 5 hours per week.

Responsibilities:

- Prepare sauces, dressings, and marinades according to established recipes and portion sizes.
- Cook meats,, following proper techniques and temperature guidelines to ensure food safety and quality.
- Wash, peel, chop, and dice vegetables and other ingredients as needed for various menu items, maintaining consistency and uniformity in cuts.
- Assist with general kitchen tasks, such as organizing and restocking ingredients, cleaning workstations, and washing dishes as required.
- Follow all safety and sanitation protocols, including proper food handling and storage procedures, to maintain a clean and hygienic kitchen environment.

Requirements:

- Previous experience in a kitchen prep or culinary role preferred, but not required.
- Basic knowledge of cooking techniques and food preparation methods.
- Ability to follow recipes and instructions accurately, with a focus on consistency and quality.
- Strong attention to detail and organizational skills, with the ability to work efficiently in a fast-paced environment.
- Flexibility to work approximately 5 hours per week, with potential for additional hours based on business needs. Can be combined with Pizza Maker or Garden Helper position.
- Must be able to stand for extended periods and lift up to 25 pounds.

Join us at Dancing Yarrow Farm and be part of a team that celebrates the beauty of farm-fresh ingredients through delicious, handcrafted cuisine! To apply, please send an email to hello@dancingyarrow.com outlining your relevant experience and availability.