

W. Steak Waikiki LLC. – Job Description

Wolfgang’s Steakhouse

Position:	Prep Cook	FLSA:	Nonexempt
Reports To:	Kitchen Manager	Date Reviewed:	AUG 2025

Job Purpose: The Prep Cook prepares all salads and prepares raw products to be used by line cooks in the preparation of entrees, appetizers, and side items.

Job Requirements:

- ◆ 2-3 years full-service restaurant kitchen experience preferred
- ◆ Experience in fine dining/steakhouse concept
- ◆ Knowledge of French cuisine and preparations
- ◆ Availability to work all shifts, including nights, weekends, and holidays as needed
- ◆ High school diploma or GED desired
- ◆ Good manual dexterity
- ◆ Training/certification in proper food handling and sanitation procedures as required by the local government
- ◆ Ability to lift 50 pounds

Duties and Responsibilities:

- ◆ Sets up work area, equipment, and utensils
- ◆ Reads prep list for daily assignments
- ◆ Prepares prep list items according to recipe book
- ◆ Maintains safety and sanitation standards at all times
- ◆ Covers, labels, dates, and stores prepared products
- ◆ Rotates products according to the FIFO (first in, first out) principle
- ◆ Wash all dishes, equipment, and utensils as necessary
- ◆ Maintains high standards of personal hygiene in compliance with local health ordinances
- ◆ Cleans work area, stores utensil, disassembles, and cleans equipment
- ◆ Performs other support duties as assigned by the Kitchen Manager or Manager on Duty

Personal Appearance:

The Prep Cook must be well-groomed and neatly dressed in compliance with company dress standards.

Physical Actions:

The Prep Cook will be required to engage in the following physical action for up to an eight-hour work shift:

Standing: 45%; Walking: 5%; Carrying: 15%; Lifting: 10%; Reaching: 5%; Cleaning: 20%

The Prep Cook will be required to lift to fifty pounds. The Prep Cook works extensively with knives and mechanized cutting and slicing equipment. The Prep Cook’s hands are submerged in water for extended periods.

Environmental Exposure:

The Prep Cook is exposed to heat, moisture, smoke, and cleaning chemicals used in the kitchen.

The Prep Cook engages in extensive verbal interaction with co-workers and is exposed to potentially frustrating situations. The Prep Cook must work well with limited supervision.