MERRIMAN'S

HOME OF
HAWAII REGIONAL CUISINE

prep cook

We are not just a restaurant - we're in the entertainment business! At Merriman's, we're all about quality without the pretentiousness. We strive to create dining experiences that are fun, festive and memorable so that everyone feels welcome and comfortable.

job description

Cut foods as specified by standardized recipes.

Read and understand recipes.

Pre-weigh, measure, and package foods according to recipe specifications for later use by Line Cooks.

Prepare sauces, dressing, batters, and other hand crafted foods according to standardized recipes for later cooking.

Bake or cook certain food items according to recipes for later use by Line Cooks.

Remove floor mats, sweep, scrub, and mop floor; wash mats and replace on cleaned floor.

Sanitize prep area and line trash cans.

Take out trash and reline cans as needed throughout shift.

Assist others as needed.

Keep work area clean, organized, and safe at all times.

Clean and sanitize prep area according to Chef's instructions.

Complete daily cleaning and organizational tasks assigned by the Chef.

Be a contributing team member by showing teamwork with the culinary team and the rest of the staff.

requirements

Customer Oriented – Ability to take care of the guests' needs while following Merriman's procedures.

Working Under Pressure – Ability to complete assigned tasks under stressful situations.

Safety – Ability to identify and correct conditions that affect employee safety as well as safely operate and handle all required equipment, appliances, and tools. Must follow all safety policies and procedures.

Active Listening – Ability to actively attend to, convey, and understand the comments and questions of others.

Communication – Ability to communicate by speaking, effectively and clearly with coworkers, and management. Ability to actively attend to, convey, and understand the comments and questions of others.

Response to Direction – Receive and follow direction from supervisor.

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Teamwork Abilities – Ability to work together with a team in a positive manner to achieve a common goal.

Friendly – Ability to exhibit a cheerful demeanor towards others.

Neat and well groomed

Ability to handle multiple priorities

Ability to stand for long period so time, lift 25 lbs., and bend, climb or work in confined spaces

Possess written and verbal skills for effective communication

You must have organizational and time management skills and demonstrates good judgment, problem solving and decision-making skills

Must be able to work in a fast paced, high-energy, moderately noisy environment containing multiple personality types. Can become crowded, hot, and can become high pressure

Must be able to wear personal protective equipment (non-slip shoes, long pants, back belt if lifting over 25 lbs, safety glove when using mandolin)

Must be able to do the following constantly: stand, walk, use hands/fingers, reach outward, and push/pull 10-25 lbs

Must be able to do the following frequently: climb (step ladder, stairs), squat or kneel, and bend

Must be able to do the following occasionally: reach above shoulder, lift/carry 21-50 lbs, and push/pull 26-40 lbs