



Prep Cook

The ministry of The Hub restaurant, catering, and coffee bar is to build community at The Grove through amazing food and service. The Grove's Prep Cooks help to deliver a high quality of food to all café and catering clients.

Reports to: Hub Ministry Coordinator
Works with: Hub staff and volunteers
Works: Part-time, hourly, 10-15 hours per week

Food - 85%

- Assist Lead Chef.
- Prepare food for events and café weekend services.
- Perform frequent checks to ensure consistent high quality of preparation and service.
- Ensure sanitary practices for food handling, cleanliness and maintenance of kitchen and dining areas; comply with all health and safety regulations.

Other - 15%

- Set up banquet facilities when needed.
- Lead banquet staff and buffet lines.
- Clean and maintain all kitchen area and equipment.
- Deep cleaning of kitchen, walk in, freezer and Hub areas once per week.
- Stock supplies from the back of house to the front of house once per week.
- Receive orders when needed.

Requirements

- Riverside County Food Handler's Permit

Before submitting a resume and cover letter, please read The Grove's Statement of Faith and Foundational Beliefs. All applicants confirm they have reviewed and are in full agreement with each part of the Statement of Faith and Foundational Beliefs. Submission of a resume and cover letter constitutes an affirmation of alignment with The Grove's Statement of Faith and Foundational Beliefs.