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Cool! I'am really happy

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My friends are so mad that they do not know how I have all the high quality ebook which they do not!

#Diego Butler



so many fake sites. this is the first one which worked! Many thanks

Prep Cook Functions & Responsibilities

Your role as a Line Cook at the [Your Restaurant] is extremely important to our success. You will be trained extensively on how to perform your job. Your speed and efficiency are imperative to the smooth operation of the kitchen and the satisfaction of our guests. You need speed to successfully complete your tasks. Your efficiency and consistency will help assure 100% guest satisfaction. You will be provided with high quality products and the necessary tools and equipment to complete your daily duties.



GENERAL JOB GUIDELINES AND RESPONSIBILITIES

- Always arrive at least 5 minutes before your scheduled time.
- Always come to work with a clean uniform.
- Check your duties for the day by reviewing prep list, cooler pull list, etc.
- Get organized and plan your day before beginning your work.
- Sanitize and clean your work area.
- Clean as you go - maintain a clean station and work area THROUGH OUT THE DAY.
- Follow the recipes - ensure the quality and consistency of every batch recipe that goes from our prep kitchen to the proper workstation on the line.
- Be a team player - support and assist your fellow team members whenever possible.
- Ensure that all slicers, scales, refrigeration and cooking equipment are operating correctly and at the proper temperature.
- Report any broken or malfunctioning equipment to the (chef, kitchen manager or manager-on-duty).

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