

## **Salad / Dessert Preparer**

Be expected to learn duties during the training process.

- Thoroughly understand and perform all duties assigned by management team
- Thoroughly understand and operate all equipment needed for making and preparing salads and desserts

### **Job Responsibilities and Duties**

- Prepares and arranges vegetables and fruits for salads and garnishes using hand and electric food service equipment
- Sets up and prepares salad service station
- Prepares ingredients for and mixes salad dressings and sauces
- Executes specified preparation of salad and dessert menu items, which includes quality and timeliness
- Performs sanitation duties; including emptying garbage and sanitation buckets, sanitizes salad and dessert station, etc.
- Rotates all stock
- Maintains high sanitary standards
- Performs side work as assigned by management
- Considers cost control, such as portion control, rotation of food, loss due to improper use of company property, etc.
- Performs clean-up tasks, such as cleaning salad station, floors, cooler and freezers

### **Uniform Code**

- Black pants
- Black or brown shoes
- Apron or coat
- Must present in a neat, clean, professional manner, such as a clean uniform each shift, clean well-trimmed nails, good personal hygiene, no gum chewing while on duty, etc.