

GARBANZO MEDITERRANEAN FRESH

We are looking for upbeat, fun, and dedicated **Prep Cooks** to join our family as we continue to grow. This is you if...you're passionate about providing guests with the best experience possible. You enjoy working with people who take food seriously yet have fun preparing and serving it. You are energized by possibility and committed to contributing to the collaborative spirit of the team. And you're looking for an opportunity to learn, grow, and explore your career potential.

Prep Cook benefits:

- Competitive pay and generous food discounts
- Flexible scheduling
- Paid breaks
- Holiday closures
- A fun and supportive work environment
- Opportunities for growth and advancement within our company
- Health, vision, and dental insurance (for full time employees)

Prep Cook Responsibilities:

- Prep cooks will follow the prep list created by the manager
- Label and stock all products assist manger in storing products on delivery day
- Handle all general preparation within the kitchen, including chopping vegetables, preparing sauces and cooking proteins
- Follow recipes by measuring all ingredients and seasoning
- They also handle all food storage and perform basic kitchen maintenance duties, including mopping the floors, washing dishes, and emptying the trash.

Prep Cook Requirements:

- Previous experience in restaurant is a plus
- Experience in food preparation, cash handling
- Willingness to work varied hours and days, including nights, and weekends (if you're flexible...we're flexible)

[Apply now](#) or stop in and see us in the lower level of the Illini Union during business hours.