



Line Cook / Prep Cook - Catering Headquarters, Boulder, CO

Basic Function:

The Line/Prep Cook supports the production, preparation, and presentation of food for A Spice of Life. This position ensures that all food is prepared in accordance with established recipes, safety protocols, quality standards, and sanitation regulations.

Scope and Impact:

This role directly supports the culinary team by producing consistent, high-quality food products. Proper execution affects client satisfaction, event success, operational efficiency, and cost control.

Major Responsibilities, Duties, and Authority:

1. Execute food preparation using proper cooking methods.
2. Follow recipes accurately and maintain portion control.
3. Operate station equipment safely.
4. Follow directions in a fast-paced environment.
5. Assist with cleaning and sanitation of kitchen and storage areas.
6. Support receiving and inventory processes.
7. Communicate concerns or improvement ideas to management.
8. Maintain professional behavior and uphold kitchen policies.
9. Perform additional duties as assigned.

Job Specifications:

Skills and Abilities:

- Ability to follow recipes consistently.
- Skilled in prep work and equipment handling.
- Strong understanding of portion control and sanitation.
- Ability to work under pressure with speed and accuracy.

Experience:

- Prior food preparation experience required.

Specific Knowledge:

- Basic understanding of food service operations.

Decision-Making:

- Ability to identify production issues and follow procedures.

Interpersonal Skills:

- Effective communication and positive team collaboration. Bi-lingual a plus.

Equipment / Software Skills:

- Proficiency with kitchen tools and equipment.

Physical Demands:

- Ability to stand and move continuously for 6-8 hours.
- Ability to lift, push, or pull kitchen items.