



# Job Description

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## Title

Food Prep

## Reports To

Food and Beverage Manager

## Position Summary

As a **Kitchen Team Member**, you will work as part of a dynamic team to prepare and serve meals while maintaining Rabbit Hill's high standards of quality, presentation, and guest service. This role requires strong communication skills, a calm demeanor under pressure, and the ability to thrive in a fast-paced, high-volume kitchen environment.

You will be responsible for food preparation, cooking, cleaning, and contributing to a positive and professional work atmosphere while consistently upholding Rabbit Hill's values and commitment to guest satisfaction.

## Key Responsibilities

- Provide positive, professional interactions with guests, coworkers, and volunteers at all times.
- Follow Rabbit Hill's established policies, procedures, and food service guidelines.
- Take, prepare, and serve food orders promptly and accurately.
- Operate kitchen equipment such as grills, deep fryers, and food warmers safely and efficiently.
- Restock food supplies, condiments, and utensils as needed throughout shifts.
- Remove garbage and recycling when full, maintaining a clean and sanitary work environment.
- Follow all safety, food handling, and sanitation policies in compliance with Rabbit Hill's standards and health regulations.
- Contribute to maintaining a clean, organized, and guest-ready kitchen environment.

- Model and promote Rabbit Hill's core values—**Accountability, Innovation, Adaptability, Passion, and Community**—through daily work, team collaboration, and guest service.
- Perform other duties as assigned to support kitchen operations and guest service.

## Requirements

- Experience in customer service and/or food preparation is preferred.
- General knowledge of food sanitation is an asset (training will be provided if needed).
- Strong interpersonal and problem-solving skills.
- Highly responsible, reliable, and punctual.
- Ability to lift up to **50 lbs.** and perform physically demanding tasks.
- Able to perform under pressure in a busy, fast-paced environment.
- Must be at least **14 years of age**.
- Availability for **evenings, weekends, and holidays** is required.
- Must have reliable transportation to Rabbit Hill (no public transit available).
- Must be available for training around the **beginning of November** and able to start by **mid-November**.

## Working Conditions

- Primarily working indoors in a commercial kitchen environment.
- Fast-paced, high-pressure setting, often accompanied by loud noise and frequent interruptions.
- Extended periods of standing, walking, and performing manual tasks.
- Frequent reaching, kneeling, bending, twisting, pulling, pushing, and lifting.
- Regular use of cleaning chemicals.
- Frequent exposure to hazardous conditions that may cause minor cuts or burns.
- Working in close proximity to other staff members.
- Frequent exposure to varying temperatures (hot cooking equipment and cooler environments).
- Must be comfortable working in a noisy and bustling environment.