



CAROLINA MUDCATS BASEBALL CLUB
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Position Description

Concessions Prep Cook

Summary

A prep cook is responsible for providing a supportive role to kitchen staff in the preparation of food for all stands, suites and picnics. Their duties include organizing and labeling food items in the fridge and walk-in fridge. They will perform tasks like chopping ingredients and sanitizing their workstation during and after their work duties.

Prep cooks perform various food preparation, cooking and cleaning tasks to ensure the kitchen remains efficient while preparing food. Their duties and responsibilities include:

- Completing all tasks, in order, on the prep list from Director of Food & Beverage.
- Labeling and stocking all ingredients on easily accessible shelves.
- Washing, chopping and sorting ingredients like fruits, vegetables.
- Cleaning dishes, washing cooking utensils and cookware taking out the trash and sanitizing the kitchen.
- Adhering to all relevant nutrition and sanitary regulations and standards.
- Keeping track of ingredient inventory and collaborating with other kitchen and management staff to order resupply.

Must have cooking experience and willingness to learn, ability to lift more than 50 pounds, should be able to reach, stand, bend and stoop for long periods of time. Must be able to read and write verbal and written instructions. Must have excellent communication skills, basic math skills. Must be able to work late nights, mornings, some holidays and weekends.

Must pass a background check.

We are an equal opportunity employer and all qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability status, protected veteran status, or any other characteristic protected by law.

Work Hours

Hours vary according to the game and event schedule.

