



**Preferred
Sonoma
Caterers**

Prep Cook

We are looking for a team player with a strong interest in working in the kitchen, with an eye towards learning the trade. They would work under the direction of our Sous Chefs with the rest of the kitchen team to prepare the menus for weddings and other events. The position requires being comfortable in a sometimes fast passed environment with different work day to day.

This position will largely work in our kitchen, but also at event venues for the final stages of prep and plating. They will follow the direction of the sous chefs to prep the food for events, and assist in plating for presentation, from the cocktail hour thru dinner and into dessert. In the off-season they spend more time cleaning, organizing, and assisting with recipe testing.

The ideal candidate will have a passion for food that extends beyond the workplace. Food Handlers certification helpful.

We are a friendly, family-oriented environment. We believe we should enjoy coming to work and seeing our co-workers. We believe in individual accountability and are looking for enthusiastic individuals that are fulfilled by a job well done.

During our busy season (April to October) overtime is likely. During the slow season we will guarantee full-time, but that is also a great season for a little time off. We make every effort to be flexible and expect the same.

Full Time

40+ hours per week

7am to 3pm for In-House

Typically 11am to 7pm for Catering (determined by event needs)

Wednesday to Sunday

\$18 per hour + tips

Medical/dental insurance

Paid sick/vacation

Simple IRA

