



Wildberries Marketplace offers all full time Team Members and attractive benefit package including Anthem Blue Cross PPO/HMO medical plans, Dental and Vision Coverage. After one year of service Team Members participate in profit sharing and a matching 401-K. All Team Members have access to our Employee Assistance Program and a 25% discount on all purchases.

JOB SUMMARY:

To assist the cooks in food preparation and maintain production room standards.

ESSENTIAL FUNCTIONS:

- Assist in production of food and proper rotation of ingredients;
- Chop, dice, slice, mince, and portion a variety of foods for recipes and salad bar, sandwich bar and Cooks;
- Operate the night grill, making all burgers and items in the Griller Recipe Book;
- Prepare Café salads;
- Train and provide back up for salad bar prep and stocking;
- Prepare chickens for rotisserie, maintain rotisserie during cooking; package and price for sale;
- Execute morning Grill shift in Café front;
- Execute original recipes as written;
- Execute Wildberries recipe catalog as directed;
- Maintain Department sanitation standards. Includes cleaning and sanitation of equipment, tools dishes, walk-ins, and storage areas;
- Observe safe work habits; and
- Other duties as assigned.

Required

- Possess current Food Handler's card;
- Ability to work in refrigerated conditions for extended periods of time;
- Experience working with Dairy and frozen goods.
- 2 years restaurant or relevant experience; and
- English language proficiency, both speaking and reading.