



Hotel Cerro Job Description

Position Title: Dishwasher. Prep cook

Lines of communication: Reports to: Sous Chef(s), Executive Chef

Responsible for: Overall Kitchen Production

Liaises with: Pastry Chef, Cooks, F&B Manager

Position Summary:

Are you looking for employment? Another job, or would you rather look towards a means of fulfillment while being compensated? Hotel Cerro offers a unique working environment right in the heart of beautiful down town San Luis Obispo and is looking to add additional members to their stellar team of professionals. From our roots, our entrepreneurial owners and investors have a proven track record for offering competitive compensation and benefits while introducing and inspiring you towards excellent customer service. If you have a heart to serve and enjoy people we encourage you to apply.

We are specifically looking for someone to work Mondays and Tuesdays 8:00am to 4:00pm and Wednesdays and Thursdays from 2:00pm to 10:00pm as well as having open availability. Weekends are a must. This position is 32 hours a week with the possibility of 40 hours a week if available

As part of the Kitchen Team, each member will work to produce food for Brasserie SLO, Life of Pie, and other venues within Hotel Cerro. All Kitchen Team members will help with set-up, production, and cleanup of any areas where food is prepared or provided.

Duties and Responsibilities will include but not be limited to the following:

- Overall responsibility for keeping dishes, pans, and prep areas clean

- Overall responsibility for the efficient operations of breakfast, through dinner service.
- Maintain a clean uniform and hygiene, following local health standards.
- Keep all areas of the kitchen sanitary, and help maintain these spaces.
- Maintains a high level of morale and productivity.
- Follow local Health Code and Guidelines to ensure safe and quality products.
- Arrive promptly to each shift, ready to start immediately.
- Overall responsibility for prep and production of all food daily.
- Overall responsibility for the efficient operations of breakfast, through dinner service.
- Prepare a daily prep list, based on what is needed for a given station.

Prerequisites:

- Strong verbal and written communication skills. Multi-lingual ability is a plus.
- A highly driven and motivated individual with an artistic ability, and knowledge of flavor composition and seasonality.
- Must be able to create attractive products in an efficient manner.
- Must be flexible in terms of working hours and schedules.
- Must be able to physically endure long periods of standing and lift 50lbs overhead.
- Must be able to handle a multitude of tasks in an intense, ever-changing environment.
- Must be effective at listening to, understanding, and clarifying the concerns and issues raised by guests and employees

Certifications

- Current California Food Handler's Card

Experience

- Preferably 1-2 years in a fine dining establishment.