

Pantry Prep Cook

Description

The Pantry Prep Cook at Lucky Wishbone plays a vital role in preparing fresh, high-quality ingredients and ready-to-use items that keep the kitchen running smoothly. From washing and chopping vegetables to assembling salads, portioning sides, and stocking the pantry, this position ensures every plate served meets our freshness and quality standards.

Responsibilities

- Previous kitchen or prep experience preferred but not required—training will be provided where needed.
- Ability to work in a fast-paced environment and follow recipes accurately.
- Basic knife skills and safe food-handling knowledge.
- Dependable, organized, and able to work well with a team.

Qualifications

- Prepare and portion fresh ingredients, salads, and cold menu items
- Maintain cleanliness and organization of pantry, prep stations, and storage areas
- Rotate stock and label prepared items to ensure freshness
- Assist cooks during busy meal periods with ingredient prep and plating
- Follow food safety procedures and company quality standards
- **MUST HAVE VALID MUNICIPAL FOOD HANDLER CERTIFICATION UPON HIRE.**

Job Benefits

- **Competitive hourly wage** with opportunity for raises
- **Employee meal discounts** when you are not working
- **Flexible scheduling** options
- **Supportive, team-oriented** workplace atmosphere
- **Opportunities for advancement** into line cook or other kitchen roles
- **MEALS INCLUDED** and this is a **tipped position** after probationary period ends!



Employment Type

Full-time

Job Location

1033 E 5th Ave,
Anchorage

Salary

Based on Qualifications

With Questions, call
(907)272-3454 or email:
careers@luckywishbone.com