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## Grill Cook / Kitchen Prep

This position is responsible for:

- \* Preparing high quality breakfast and lunch sandwiches for our guests in a timely and consistent manner
- \* Operating a flat top grill, cooking eggs, meat, and vegetables per the above
- \* Following all food safety and quality requirements as mandated by the North Carolina Department of Health
- \* Setting up and stocking stations with all necessary supplies
- \* Preparing food for service (e.g. chopping vegetables, slicing meats, preparing sauces)
- \* Managing inventory
- \* Cleaning grill, prep. station, all utensils, and floor daily
- \* Maintain a positive and professional approach with coworkers and customers

The ideal candidate will:

- \* 1+ years of grill cooking experience
- \* Strong understanding of various cooking methods, ingredients, equipment and procedures
- \* Accuracy and speed in executing assigned tasks
- \* Familiar with industry's best practices
- \* Excellent customer services skills
- \* Ability to multi-task
- \* ServSafe Certified strongly preferred
- \* Available to work 8am to 3:30pm

**If interested, please submit your resume on our website or by e-mailing [jobs@thedonutinn.com](mailto:jobs@thedonutinn.com).  
Compensation commensurate with experience.**