



FOOD TRUCK PREP COOK

The Frying Dutchman food truck is looking for an experienced prep cook to work in the commercial kitchen in Milton. Must be reliable, work without direct supervision, follow recipes, have good knife skills and work quickly.

DUTIES: Dicing onions, chopping pickles, slicing lemons, cutting fruit, shredding cabbage, mixing batter, making sauces, portioning out sauces, etc. At the end of the shift, you will need to do your dishes, sweep, mop, take out recycling/trash, etc.

SCHEDULE: Two to three days per week, typically 9 AM – 2 PM, but flexible.

PAY: \$14-\$16 DOE. Paid by Tuesday following the two-week pay period. Direct deposit available.

REQUIREMENTS: Candidates must be 18 or older, able to lift and carry up to 40 pounds, stand for duration of shift, work in a small space and use steps. Must have reliable transportation to commissary kitchen in Milton and acquire Washington State food workers card as a condition of employment.

BENEFITS: Washington State sick leave. 50% off food for you and immediate family when not working. Potential to grow with the business.

We are an equal opportunity employer and all qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability status, protected veteran status, or any other characteristic protected by law. Women, minorities, veterans and culinary students encouraged to apply.

The Frying Dutchman is a local owned and operated food truck serving fish & chips, prawns, oysters, chicken strips, fish tacos, tofu tacos, ginger slaw and fresh berry lemonade. We pride ourselves in providing delicious food at a reasonable price with outstanding customer service. Learn more at www.EatTheDutch.com.

If interested in the food truck cook position, please email your resume to Jeanette@EatTheDutch.com. Qualified candidates will be contacted for an interview, then a working interview. Offer contingent upon reference checks.