



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, follow recipes, have good knife skills, cleanliness and work efficiently on own.

DUTIES: Making Sauces, dicing, chopping, slicing, cutting, shredding and mixing ingredients, and portioning out sauces. Dishes, sweeping, mopping and taking out recycling/trash, etc.

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.

SCHEDULE: 10-12 Hours per week. Working hours are flexible. Training is on Mondays and/or Wednesdays.

PAY: \$16-\$18 per hour, DOE. Pay period every two weeks with direct deposit available.

BENEFITS: Paid Washington State sick leave. Paid Family and Medical Leave 50% off food for you and your immediate family, when not working
Potential to move into food truck position.

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 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.