EMPLOYER JOB ORDER FORM

<table>
<thead>
<tr>
<th>JOB TITLE</th>
<th>JOB ID</th>
<th>OPEN DATE</th>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prep Cook</td>
<td>17646</td>
<td>01/09/2020</td>
<td>Santa Clara</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOURS/WEEK</th>
<th>SALARY</th>
<th>WORKDAYS</th>
<th>SHIFT/HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 - 35</td>
<td>$17 - $DOE</td>
<td>Monday-Sunday</td>
<td>Varies</td>
</tr>
</tbody>
</table>

REQUIRED FOR POSITION

REQUIRED EDUCATION

$17 - $DOE

WORKDAYS

Monday-Sunday

SHIFT/HOURS

Varies

REQUIRED EDUCATION

None

JOB DESCRIPTION

• Responsible for prep of red meat, fish, shellfish, poultry, and pastas.
• Cut vegetables and fruits following specific directions.
• Ensure vegetables and fruits are properly washed.
• Follow safety and health regulations.
• Use of sharp knives and other kitchen tools.
• Maintain clean and organized work area.
• Clean and sanitize work areas, equipment and utensils.
• Stocks, dates, rotate and checks temperature of product; receives moves and lifts food and beverage products and supplies.

3 TO 5 KEY SKILL SETS REQUIRED

• Must be able to work efficiently in a fast paced environment.
• Must be interested in long term employment.
• Manual and finger dexterity for the preparation of foods.
• Must be able to stand for long periods of time.
• Requires the ability to reach, bend and stoop.
• Able to lift and move items up to 40 lbs.
• Tolerance to be exposed to hot grills, stoves and ovens.