



JOB POSTING: PREP COOK

Job Title: Prep Cook

Location: Bluff, Utah

Job Type: Full-Time or Part-Time

Reports To: Owner

About Us:

Canyon Smokehouse is a fast-casual BBQ restaurant in the heart of Bluff, Utah, known for big portions, bold flavors, and friendly service. We take pride in creating a welcoming, efficient, and clean dining experience for locals and travelers alike.

Job Summary:

The Prep Cook is responsible for preparing all sides, sauces, salad dressings, and other pre-prepared menu items, as well as monitoring and managing the final stages of our smoked meats. This position plays a critical role in maintaining food quality, consistency, and readiness for service.

Schedule:

- Thursday through Monday, with the potential of additional hours on Tuesdays
- Variable hours between 8:00/9:00 AM – 3:00 PM
- Hours will vary based on seasonality and business needs and full-time or part-time status

Key Responsibilities:

- Monitor smoked meats, ensuring proper temperature control and cook progression
- Finish meats to quality standards prior to opening
- Prepare all sides, sauces, dressings, and other menu components according to established recipes and standards
- Maintain a clean, organized, and food-safe prep environment
- Follow all food safety and sanitation guidelines
- Communicate effectively with leadership
- Anticipate prep needs and adjust workflow based on business levels
- Assist with inventory and restocking of prep items as needed

Qualifications:

- Previous kitchen experience is preferred, but we are willing to train the right person.
- Extremely detail oriented with a strong commitment to quality
- Self-starter with the ability to work independently
- Highly motivated and dependable
- Strong communication and problem-solving skills
- Ability to manage time effectively in a fast-paced environment
- Current **Food Handler's Permit** or ability to obtain State of Utah recognized permit within two (2) calendar days of hire.

Physical Requirements:

- Ability to stand and walk for extended periods (up to 8 hours per shift).
- Frequent use of hands and arms to handle or move objects (e.g., lifting trays, cleaning, handling food or equipment).
- Must be able to bend, reach, stoop, and lift up to 80 pounds.
- Comfortable moving quickly in a fast-paced environment.
- Visual acuity to monitor food quality and restaurant cleanliness.

Job Hazards:

- Exposure to hot surfaces, open flames, and commercial kitchen equipment.
- Risk of slips, trips, and falls on wet or uneven floors.
- Occasional exposure to cleaning chemicals and other substances that may require use of gloves or other PPE.
- Some exposure to loud noises (blenders or other kitchen equipment)

Salary & Benefits:

- Starting at \$15.00-\$24.00/hour commensurate with experience
- Paid time off (for full-time staff members)

**To apply, please fill out our application on our website at:
www.canyonsmokehouse.com/careers**