



Prep Chef Job Description

Job Title: Prep Chef
Department: Restaurant – Nautilus 340
Reports to: Executive Chef / Sous Chef
FLSA Status: Full-Time or Part-Time, Non-Exempt

About The Nautilus:

Nautilus 340 at Blue Water Terrace is Coral World's new flagship restaurant — an elevated seed-to-sea dining concept highlighting the connection between land and ocean. The restaurant celebrates Caribbean ingredients through refined technique, sustainable sourcing, and a deep commitment to local partnerships.

Job Summary:

Coral World is seeking a Prep Chef to join the opening culinary team for The Nautilus. The ideal candidate is dependable, organized, and takes pride in maintaining a clean and efficient work environment. This role supports the culinary team by preparing ingredients, maintaining, and ensuring consistency and quality in all prep operations.

Duties/Responsibilities (Essential Functions): *Reasonable accommodations may be made to enable individuals with disabilities to perform these essential functions.*

- **Preparation & Organization:**
 - Prepare and portion ingredients according to recipes and station needs.
 - Maintain organized prep lists, storage areas, and labeling standards.
- **Quality & Sanitation**
 - Uphold high standards for cleanliness, organization, and food safety
 - Follow all health and department and restaurant sanitation protocols.
- **Collaboration:**
 - Work Closely with line cooks, sous chefs, and the executive chef to ensure timely service.
 - Communicate ingredient shortages or quality concerns promptly.
- **Efficiency:**
 - Assist in receiving, unpacking, and sorting food deliveries.
 - Support other kitchen stations as needed during service.
- **Other Duties:**
 - Perform additional prep or cleaning duties as assigned by supervisors.