Position Details

Overview

Position Title: *Prep Cook*

Position Code: *PC1693916*

Host Company Name: *Margaritaville Resort (Orange Beach, AL)*

Host Company Description:
Margaritaville Resort Orange Beach is designed to bring the ultimate "island state of mind" to the Alabama Gulf Coast. Located at The Wharf, this exciting new destination combines resort life, entertainment, restaurants, water activities, and the laid-back atmosphere Margaritaville is famous for.

The Margaritaville experience is especially exciting because you'll be working in a fun, energetic hospitality environment surrounded by vacationers from across the United States and around the world. Margaritaville emphasizes creating a welcoming, upbeat workplace focused on hospitality, fun, and memorable guest experiences.

Margaritaville offers the chance to do much more than simply work for the summer. You can gain valuable American hospitality experience, meet coworkers and travelers from around the world, experience life in a major U.S. tourist destination, and spend your summer surrounded by sunshine, beaches, music, entertainment, and new friends.

Come work in paradise, make unforgettable memories, and experience the Margaritaville state of mind on the Alabama Gulf Coast!

City: *Orange Beach*

State: *AL*

Gender Preference:

English Level:

Minimum Age: *21*

Earliest Start Date: *5/1/2027*

Earliest End Date: *8/15/2027*

Latest Start Date: *5/31/2027*

Latest End Date: *9/30/2027*

Position Details

Average Hours/Week: *40*

Typical Schedule:
Schedule will vary and based on business needs. Weekends and Holidays are required. Team Members may work a variety of shifts and hours are based on business needs.

Additional Hours Details:

Position Description:

Responsible for maintaining, setting up, food production and quality control of all meat, fish, fowl and other food items prepared on the front-linestation.

ESSENTIAL JOB FUNCTIONS

• Prepare daily preparation lists for production. Maintain all logs, cooling, heating, and temperature.
• Read and employ math skills to follow recipes.
• Prepares all broiled and sautéed food items according to standard recipes and as specified on guest check, to ensure consistency of product; requires transportation of heavy food products.
• Visually inspects, selects, and uses only food items of the highest standard in the preparation of all menu items.
• Check and control the proper storage of product, checking on portion control, especially in specific cuts of meat, to maintain quality product.
• Keep all refrigeration, equipment, storage and working areas in clean, operational condition. Comply with health department regulations.
• Adheres to all company policies and procedures. Follows safety and security procedures and rules.
• Knows department fire prevention and emergency procedures. Utilizes protective equipment.
• Report on unsafe conditions to management. Report accidents, injuries, near-misses, property damage or loss to management.
• Create a safe work environment by following all safety and security procedures and rules.
• All team members must maintain a neat, clean and well-groomed appearance. (Specific standards outlined in team member handbook).
• Perform any related duties as requested by management. Assists with any other work-related duties as assigned by the Executive Chef.
• Assists other Kitchen Personnel when need.

KNOWLEDGE, SKILLS & ABILITIES

• Hold a current Food Handler Card and have knowledge of food and beverage preparations, service standards, guest relations and etiquette.
• Cooking experience preferred.
• Good working knowledge of the fundamentals of broiler cooking.
• Good working knowledge of the fundamentals of sauté cooking.
• Good working knowledge of accepted standards of sanitation.
• Knowledge of operating all kitchen equipment, i.e., stoves, ovens, broilers, slicers, steamers, kettles, etc.
• Math skills are necessary to understand recipes, measurements, requisition amounts and portion sizes.
• Basic knowledge of the English language sufficient to understand inquiries from team members and communicate simple instructions.
• Ability to comprehend and apply written product labeling instructions to enable the safe application of products and processes within the hotel.
• Ability to operate beverage equipment, e.g., coffee maker.

PHYSICAL DEMANDS

• Ability to grasp, lift and/or carry, or otherwise, move or push goods on a hand cart/truck weighing a maximum of 100 lbs.
• Sufficient manual dexterity of hand to use all kitchen equipment, i.e., knives, spoons, spatulas, tongs, slicers, etc.
• Ability to perform duties within extreme temperature ranges.
• Ability to perform duties in confined spaces.
• Frequent twisting, bending, stooping, reaching, standing, walking, talking, hearing, seeing and smiling.

Required Duties:
Must be able to make conversations in English and the ability to effectively communicate in the Englishlanguage.
Meet governmental regulations dealing with the sale of alcoholic beverages. Meet governmental health requirements. Ability to transport, handle and/or lift and move 40 lbs. to a height of 5 feet (NOTE: The transporting, moving, and/or lifting of alcoholic and non-alcoholic beverages).
Bartending skills, and knowledge of traditional recipes.
High school diploma or equivalent experience/training.
Interact well with others, pleasant personality, and service oriented

Skills Required:

Supplies Required: *You will receive 2-3 uniform t-shirts and a name tag.*

Supplies Cost: *0.00*

Company Policies:

Interview Required?: *No*

Additional Information: *You will be responsible to purchase Khaki trousers and black non-slip shoes.*

Training Dates:

Different Training Period Wage:

Physical Demands:
Must be able to stand for long periods of time; Must be able to work outdoors; Must be able to work with cleaning and sanitation products; Performing duties which require bending, reaching, and/or lifting; Lifting & transporting up to 25/30/50/100 pounds

Drug Testing Requirements:

Meals Included:

Transportation:

Host Placement - Related Costs:

Benefits Provided by Host:

Pay Rate: *USD 17.00*

Pay Frequency: *Bi-Weekly*

Pay Notes:

Overtime Available? *Yes*

Overtime Rate: *25.50*

Days Before Start of Work: *0*

Tipped Position? *No*

Accepts Couples? *Yes*

Accepts Groups? *Yes*

Second Job Allowed? *Yes*

Company Provided Housing? *Yes*

Arrival Information

Recommended Airport: *Pensacola International Airport- PNS*

Nearest Bus Station: *Not recommended*

Nearest Train Station: *Not recommended*

Transportation to Company:

Reporting Instructions: *Report your arrival on your MyIntrax account.*

Travel Instructions:
Transportation from the airport to IRH upon your arrival will be your responsibility. IRH is about 45 minutes away from the airport, so it is important you plan this at least a week before you arrive.

Ubers are limited in our area. Listed below are reputable shuttle companies:

- *www.pensacolaairportshuttle.com*
- *www.pensacolagulfcoastshuttle.com/book-online/*
- *www.pensacolagulfcoastshuttle.com/book-online/*
- *www.coastalexpressshuttle.com/airport-shuttles-1*

Nearest Social Security Office:

Social Security Instructions: *Please check in, on your MY INTRAX Account, the day you arrive in the United States.*

You must be checked in with Intrax at least 6 days before applying for your Social Security Card.

Area Information

Area Information:
Orange Beach, Alabama, is the perfect place to make the most of your J-1 experience! Spend your days relaxing on beautiful white-sand beaches, swimming in warm Gulf waters, or watching unforgettable sunsets over the ocean.

When you're ready for adventure, try parasailing, jet skiing, paddleboarding, kayaking, dolphin cruises, fishing charters, or a sunset boat ride. Explore local shops, enjoy fresh Gulf seafood, listen to live music, and experience the area's restaurants and nightlife.

And there's even more to discover beyond Orange Beach! Take a short trip to nearby Gulf Shores for amusement parks, mini golf, shopping, beach activities, and waterfront entertainment. Visit charming Fairhope to explore its walkable downtown, unique boutiques, art galleries, cafés, and beautiful Mobile Bay sunsets. Head to Mobile to experience historic neighborhoods, museums, local festivals, and Southern culture. You can also explore Dauphin Island for peaceful beaches, birdwatching, fishing, and a more laid-back island atmosphere.

With beaches, outdoor adventures, exciting tourist towns, great food, and endless opportunities to meet new people, Orange Beach gives J-1 participants the perfect home base for an unforgettable American summer!

Cultural Opportunities:
Orange Beach offers the chance to experience authentic Southern and Gulf Coast culture beyond the workplace.

Explore the Orange Beach History Museum, discover local artists at the Coastal Arts Center, and experience Southern traditions through festivals, Mardi Gras celebrations, seafood festivals, and live music.

Try regional favorites like fresh Gulf seafood, oysters, shrimp, barbecue, and Southern comfort food. Visit historic sites such as Fort Morgan, explore nearby Fairhope and Mobile, and experience local museums, art galleries, concerts, and community events.

Orange Beach is a great opportunity to meet Americans, experience Southern hospitality, discover local traditions, and create meaningful cultural experiences while enjoying life on the Gulf Coast.

Website:

Additional Website Info:

Accomodation Option: Margaritaville Resort Employee Housing

Company Arranged: *Yes*

Company Recommended: *Yes*

Description:
2905 Koniar Way

Foley, AL 36535

Each hall features ample amenities!
**A gathering space with couches and TVs*
**A fully functional kitchen*
**Standard rooms have 4 beds per unit, ADA rooms have 2-4 beds per unit*
**Separated restroom and shower areas in each unit*
**Refrigerator in each unit*
**Microwave in each unit*
**Desk with chairs in each unit*
**Shared closet or separate wardobe closets in each unit*
**Laundry room on each floor*
**Secured building with staff on site 24 hours a day*

There is a common kitchen area in each building that has a stove, oven and sink. There are also tables. You must provide your own cooking utensils-pots, pans, silverware, dish soap, towels, etc.

In each room there are 3 to 4 twin sized beds with mattresses and a shelf and locker above to store your items. There is a fridge and microwave in the room.

Each student will get their own bed.

There is no guarantee that you will be able to room together during your time on program however IRH will do their best to accommodate your request.

You may REQUEST to live with your friends upon arrival, however it is not guaranteed.

You will be given an IRH I.D that you will be asked to have with you at all times while on property and to enter the property.

There is NO alcohol allowed on property.

Visitors will have to remain in the common area during visit and will not be allowed in the rooms.

Air Conditioning
Cable TV
Dryer
Parking on premise
Handicap Accessible
Heating
Internet
Kitchen
TV
Washer

Please check out the following websites for more information and photos!

https://www.irhliving.com/locations/foley-alabama/

Information is subject to change

Estimated Weekly Cost: *USD 160.00*

Additional Weekly Cost:

Additional Cost Description: *deposit required prior to arrival*
Weekly Rent - $160 (including tax)

Housing Deposit $400:
Laundry - $75 (one time)

Admin Fee - $125 (one time)
Security Deposit - $200
$50 Weekly Transportation Fee

Commute Options: *Bus*

Commute Cost: *USD 100.00*

Company Provides Transportation: *Yes*

Estimated Distance to Company: *20 Miles- There is about a 30 min+ bus ride to and from the work place and housing*

Gender Restrictions: *None*