



LAB
1860

Orland Park, Illinois

Prep Cook

Full-Time · Hourly · \$15.00–\$19.00 / hr

About Lab 1860

Lab 1860 is a Levantine café and kitchen concept opening in Orland Park, Illinois. We draw from the pantry traditions of the Eastern Mediterranean — mana'eesh, mezze, fresh bread, house-made sweets, and an intentional soft serve program — and translate them into a fast-casual, all-day format built for how people actually eat. We care deeply about craft, sourcing, and the story behind each dish. This is a pre-opening hire: you will help us build something from the ground up.

The Role

The Prep Cook is the foundation the line is built on. You work ahead of service — breaking down, portioning, measuring, and organizing so the kitchen can execute with speed and precision when the doors open. You report to the Executive Sous Chef and work closely with the Junior Sous Chefs and Line Cooks to keep the kitchen stocked, organized, and ready.

If you take pride in the work that happens before service — the work most people never see — this role is for you.

What You'll Do

- Execute daily prep lists with accuracy and efficiency — butchering, portioning, washing, cutting, and measuring ingredients to spec
- Maintain a clean, organized prep area and ensure all items are properly labeled and stored
- Support the line during service with restocking and mise en place replenishment as needed
- Follow all recipes, yield standards, and portion guidelines set by the Executive Sous Chef
- Assist with receiving and organizing deliveries — checking quality and rotating stock properly
- Adhere to all food safety, sanitation, and health code standards at all times
- Participate in pre-opening kitchen setup and recipe testing
- Take responsibility for freshness and quality — accurately label all food items, ensure proper rotation (FIFO), and maintain adequate stock levels
- Must be able to stand or walk for extended periods, and lift/carry objects up to 40 lbs without assistance
- Flexibility to work a variety of shifts, including nights, weekends, and holidays
- Other duties as assigned by management

What We're Looking For

- 1+ year of experience in a professional kitchen environment
- Solid knife skills and comfort with high-volume prep work
- Detail-oriented and organized — you follow the list, you label everything, you leave the station better than you found it
- Ability to work efficiently and stay focused during long prep shifts
- A positive, team-first attitude — prep is the backbone of this kitchen and we treat it that way
- Interest in Levantine and Mediterranean ingredients and flavor profiles is a strong plus
- Food Handler certification required (or ability to obtain before opening)

Compensation & Benefits

- Competitive hourly rate: \$15.00–\$19.00 per hour, commensurate with experience
- Participate in Tip pool
- Full-time position
- Health insurance coverage
- 401(k) with company matching
- Food & beverage discounts for all staff
- Pre-opening start date — be part of building the kitchen from day one

How to Apply

Send your resume and a brief note about your background and why Lab 1860 interests you to **contact@eatlab1860.com**. We read every application personally.