



Position: Line Cook

Reports to: Kitchen Manager/General Manager

Position Information:

The primary responsibilities of the Line Cook is to prepare food, help the kitchen workers in the preparation of food items and set up allocated stations for menu, as instructed by the Kitchen Manager. The Line Cook also arranges, prepares and breaks down the kitchen while maintaining the upmost hygienic standards.

Duties and Responsibilities:

- Set up stations and collect all necessary supplies to prepare menu for service
- Prepare a variety of foods; meat, seafood, poultry, vegetable, and cold food items
- Arrange sauces and supplementary garnishes for allocated station
- Cover, date and correctly store all food and food prep items
- Notify in advance of likely shortages
- Serve menu items compliant with establishment standards
- Use food preparation tools in accordance with manufactures instructions
- Close the kitchen correctly and follow the closing checklist for kitchen stations
- Maintain a prepared and sanitary work area at all times
- Keep the work area fresh throughout the shift
- Make sure all storage areas are tidy and all products are stores appropriately
- Constantly use safe and hygienic food handling practices
- Returns dirty food preparation utensils to the appropriate areas to assist with dishwashing
- Assist with all duties as assigned by Kitchen Manager

Qualifications:

- Excellent communication skills (must effectively convey information)
- Ability to read, understand and follow instruction
- Flexibility to handle multiple tasks and keep multiple jobs running and organized
- Previous restaurant cooking experience preferred
- Full availability for any shift, five (5) days per week, including nights, weekends, and holidays
- Required high school diploma or equivalency
- Must be able to handle weights up to 30 lbs
- Must be able to handle weights up to 150 lbs. with assistance

Notes:

This is not necessarily an all-inclusive list of responsibilities, skills, duties, requirements, efforts, or working conditions associated with this job. While this list of intended to be an accurate reflection of the current job, the company reserved the right to revise the functions and duties of the job or require that additional or different tasks be performed when circumstances change.