

Line Cook Job Description

Works closely with the head chef to optimize the performance of the kitchen. Reports directly to the head chef.

- Must be able to maintain professionalism in a stressful environment.
- Must be able to work in high temperatures for an extended period of time.
- Must be able to stand for long periods of time.
- All employees will treat each other respectfully and maintain an appropriate work relationship.

We are excited to launch our new restaurant which will feature regional fare and specialty items aimed to make our guests satisfied with their dining experience and become repeat customers..

We are looking for a team that will grow with us and willing to put in the effort needed to maintain a successful business. We not only want to see our business succeed but our employees succeed also. All our staff are expected to be self motivated, taking the initiative to do whatever is needed to ensure the flow and success of the day's service.

Line Cook Job Responsibilities:

- Sets up and stocks food items and other necessary supplies.
- Organize work stations.
- Prepares food items by cutting, chopping, mixing, and preparing sauces.
- Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards.
- Maintain cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage according to SERV SAFE requirements.
- Kitchen staff must be able to bend in order to lift up product and be able to lift a maximum of 50 lbs.
- Cleans and sanitizes cooking surfaces at the end of the shift.
- Performs inventory checks and completes food storage and temperature logs when needed.
- Works closely with the head chef to optimize the performance of the kitchen.
- Must be able to maintain professionalism in a stressful environment.
- Must be able to work in high temperatures for an extended period of time.
- All employees will treat each other respectfully and maintain an appropriate work relationship.

Work Hours & Benefits

We are looking to build a team as we launch our business. Looking for enthusiastic employees willing to serve our customers with a cheerful and professional demeanor. We are dedicated to provide a friendly and safe work environment to our employees. Work shirts and aprons provided which will be paired with appropriate jeans or slacks. Hours and days of operation will increase with business growth, allowing for flexibility of schedules and shifts. Employees will be provided with a meal and beverages during their shifts as well as family discounts.

Qualifications/Skills:

- SERV SAFE Certification (if not certified willing to complete the course)
- Basic written and verbal communication skills
- Organizational skills
- Accuracy and speed in executing tasks
- Ability to work as a team member
- Follows directions and instructions

Education and Experience Requirements:

- High school diploma or GED
- One to two years of experience as a line cook, restaurant cook, or prep cook
- Certificate in Culinary Arts preferred
- Experience with various cooking methods and procedures
- Familiar with industry best practices
- Willingness to learn new cooking techniques and cuisines.
- Ability to monitor and assess self performance and of others in order to make improvements or take corrective action.

Attire Requirements

All employees will be in compliance with Board of Health requirements for hygiene and attire including but not limited to gloves, aprons, and hair nets.

The signatures below demonstrate understanding of employment responsibilities and requirements.

Signature

Date

Signature

Date