



LINE COOK

POSITION SUMMARY:

Accurately and efficiently cooks meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also performs other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriately for all hot and cold menu items.

ESSENTIAL DUTIES & FUNCTIONS OF POSITION

- Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
- Assumes 100% responsibility for quality of products served.
- Complies with standard cooking methods, quality standards and kitchen policies and procedures.
- Maintains sufficient levels of food products at line stations to assure a smooth service period.
- Apportion food products prior to cooking to comply with standard portion sizes and recipe specifications.
- Maintains clean and sanitary work station area including tables, shelves, cooking equipment and floors.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly.
- Assists in food prep assignments during off-peak periods as needed.
- Follows closing checklist for kitchen stations to close kitchen properly; assists others as needed.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Chef or Sous chef.

DESIRED CAPABILITIES/CHARACTERISTICS

- A minimum of 2 years of experience in kitchen preparation and cooking.
- Fundamental understanding of sanitation, cleanliness and personal hygiene.
- Must possess current Food handler's card or successfully complete Food Handler Assessment and obtain certification within first 30 days of employment.
- Must be dependable and able to work flexible schedules including early mornings, evenings, weekends and holidays.
- Ability to multitask in a fast-paced environment and maintain a professional decorum and attitude when under pressure.
- Attention to detail; ability to follow oral and written standard operating procedures.
- Must be at least 21 years of age.

KEY RELATIONSHIPS

- Reports to Kitchen Manager & Sous Chef.
- Frequent interaction with Kitchen and Taproom staff.

PHYSICAL REQUIREMENTS

- Requires moderate physical efforts: Standing, carrying, bending, stretching, stooping, pulling and pushing, lifting of weights up to 50 pounds.
- Working conditions involve noise, heat, temperature changes, kitchen elements, odors, moisture, etc.