



JOB DESCRIPTION: **LINE COOK**

Award Winning Breakfast, Brunch & Lunch

Prior kitchen experience required - please include past experience in your application. Line Cooks play a vital role in food consistency, taste & presentation. They are expected to have full knowledge of menu items, recipes & how to execute dishes on any given kitchen station.

The Line Cook job description includes, but is not limited to:

- Ability to work in a hot, fast-paced, family friendly & professional environment
- Knowledge of cooking procedures
- Adherence to all company Allergy procedures
- Knowledge of kitchen equipment, and safe handling procedures
- Assuring compliance with all sanitation, proper food handling skills, and other safety guidelines
- Ability to follow written or verbal instructions
- Utilizing approved food production standards to ensure proper quality, serving temperatures and standard portion control
- Completing kitchen tasks such as line setup, food preparation, cooking, cleanup, etc.
- Following opening and closing procedures, as set by Chefs
- Cooking food items consistently, efficiently, and adhering to all recipe & portion standards
- Ability to lift 50 lbs, including transporting ingredients, utensils, portable equipment, etc. between work spaces
- Ability to communicate clearly and professionally with other kitchen & hospitality team members
- Knowledge & adherence to proper food storage (wrapping, dating, rotation procedures)
- Cleaning line station areas & equipment used, keeping a clean, stocked & tidy workplace
- Assuring compliance with all sanitation, proper food handling skills, and other safety guidelines