



Job Title: Line Cook
Department: Restaurant
Revision Date: 04/23/2018 <a href="https://goo.gl/ocC34i">https://goo.gl/ocC34i</a>

#### Position Overview

A Line Cook is responsible for setting up and stocking stations (grill and/or fry) with all necessary supplies, preparing food for service and cooking menu items in cooperation with the rest of the kitchen staff.

#### Essential Job Functions

- Work with kitchen staff in a professional and collaborative manner. Maintain a positive and professional approach with coworkers and customers
- Set up and stock stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items to company specifications
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Follow all applicable sanitation guidelines and maintain high food quality
- Answer phone calls as needed
- Prepare and deliver orders in a timely fashion.
- Other Duties as needed

#### Requirements

- Proven cooking experience, including experience as a line chef, restaurant cook or prep cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Familiar with industry's best practices
- Ability to stand for extended periods of time
- Ability to lift 60lbs and handle boxes of merchandise and fixtures throughout the store
- Ability to work varied hours/days, including nights, weekends, and holidays, and be on call as needed.

NOTE: This job description is not intended to be all-inclusive. Employee may perform other related duties as negotiated to meet the ongoing needs of the organization.
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