
Job Description - Line Cook

Job Summary

The Line Cook will prepare meals and follow established recipes. Previous experience in a team environment and various cooking methods preferred. Must have a friendly attitude and work well with other staff. Willingness to help out in all areas of operation is a must. This position includes following food health and safety procedures, as well as cooking and keeping the kitchen area spotlessly clean. Must obtain and maintain applicable food handling certification

Duties and Responsibilities

- Setting up, cleaning, and organizing work stations
- Pre-shift food prep
- Operating kitchen equipment such as deep fryer, charbroiler, etc
- Taking orders from wait staff or computerized system
- Cooking according to food health and safety standards
- Strict adherence to recipe guidelines
- Ensuring each guest order has the correct food and sides
- Delivering food order to wait staff in a timely manner
- Storing all food properly
- Cleaning work stations, utensils, dishes, pots/pans, etc
- Assisting other team members when needed

Requirements and Qualifications

- MUST PLAY WELL WITH OTHERS
- MUST have transportation to/from work
- MUST show up for assigned shift on time, clean, dressed, and ready to work
- Non-smoker
- Able to work in a fast-paced environment
- Able to bend, move, and lift up to 25 pounds or more
- Physical endurance to stand for an entire shift
- Able to multitask, prioritize, and manage time efficiently
- Self-motivated and self-directed
- High school degree or equivalent
- Previous restaurant cooking experience
- Able to work early mornings, nights, and weekends
- Must pass a background check