



Position Description

Title: Line Cook
Classification: Part- or Full-time, non-exempt
Reports to: Sous Chef, Owner/Chef
Location: 65 NW Newport Ave, Suite #100

Blissful Spoon is opening a new restaurant in Bend, in a prominent Downtown location in December 2020. We are a family-owned and operated business which sells gluten-free baked goods at the local Farmers' Markets and wholesale granola in the Pacific Northwest and online.

The new location will expand our offerings as a full-service restaurant based on a European bistro model – including takeaway and sit-down service, with a focus on small plates (Mediterranean tapas) and desserts. Providing quality food with locally-sourced ingredients is the heart of our business.

Job Overview:

The Line Cook is responsible for preparing exceptional food and ensuring that guest satisfaction is met in a timely, courteous and accurate manner. The person in this role is committed to providing excellent service and exceeding guest expectations. An ideal candidate will be a self-starter and have a minimum of two years of similar experience. Competitive pay dependent on experience.

Essential Functions (not limited to):

- Prepare menu items in accordance to set standards and specifications
- Assist with food preparation and packaging
- Maintain a clean and tidy workstation, equipment and storage organization
- Consistently practice safe and sanitary food handling techniques
- Must have a positive attitude and great work ethic, and be able to professionally communicate
- Communicate with the Sous Chef and Owner to ensure the proper food levels are met for daily operation
- Perform opening and closing duties
- Multi-task with an impeccable eye for detail to ensure accuracy and efficiency
- Assist in stocking and rotation of inventory as it arrives and ensure invoices are accurate

Qualifications:

- A creative and passionate approach to food
- Must hold a current OR Food Handler's Permit and OLCC license
- Willing and able to work flexible hours and days, including nights and weekends
- Able to perform tasks with accuracy and speed in a fast-paced and often noisy environment
- Minimum 2 years of related experience
- Knowledge of food safety, sanitation, food products, and food service equipment
- Previous experience maintaining professional and respectful work relationships, with an ability to work well with a diverse group of staff and customers
- A willingness to pitch in and help where needed (other duties as assigned)
- Ability to occasionally lift up to 55 lbs

If you are interested in this position, please send us an email detailing your interest in the work and tell us about yourself! Attach your resume and send to bliss@blissfulspoon.com.