



Job Description

Position: Line Cook

Department: Kitchen

Reports to: Executive Chef

Status: Full Time or Full Time Temporary

Summary Description:

Ocean front restaurant on the Oregon coast seeking a line cook. Must have prior cooking experience in a high volume restaurant or equivalent training. You will assist the Executive Chef in providing exceptional food quality and presentation.

Duties and Responsibilities: (include but are not limited to those listed below)

- **Prepping and stocking your station for a successful service.**
- **Preparing food including cleaning and cutting the ingredients and cooking main dishes, desserts, appetizers and snacks**
- **Plating prepared foods based on chef's guidance**
- **Working with front of the house to ensure that orders are completed according to request and on time**
- **Washing and cleaning the kitchen and cooking utensils and storing the equipment at the end of shifts**
- **Ensuring that the kitchen operation procedures and hygiene meet food safety standards and regulations**
- **Perform other duties as requested by management.**