



## Line Cook

### Job Description:

The Line Cook position is responsible for food production at one or more hot line stations and ensuring that all foods are produced in strict adherence to recipes and plate presentation specifications. Will be responsible for maintaining a clean, sanitary work station. Responsible for the safe handling and proper storage of food products.

### Details:

Competitive Pay: \$15.00-\$18.00/hr

Introduction to Anthony's Deep Fry Station

Introduction to Anthony's Sauté Station

Introduction to Anthony's Oven Station

Introduction to Anthony's Chargrill Station

### Anthony's Mission Statement

"To build an innovative, financially successful, growing restaurant organization that provides each and every Guest the very best Northwest cuisine. To accomplish these goals, we must create and maintain an environment that stimulates creativity, motivates personal growth and enables all to strive toward untapped potentials. We must work as a team where results become synergistic. We must cultivate our Guests' loyalty by consistently offering excellent quality and value while responding to our Guests needs with sensitivity and a can-do attitude. We must accomplish our goals without compromising our high standards of quality, cleanliness and honesty."

~ Budd Gould