



Job Description for Line Cook/Prep Cook

Reports to: Head Chef

Pay Type: Hourly

Summary of the Position

Our line/prep cooks are the ones responsible for making sure that all food is prepared to the exact specifications of the chef, Operations Manager and our guests. Duties will include prepping food products by weighing, measuring and mixing ingredients, cooking meals, checking ingredients for freshness, and plating and garnishing the dishes according to the correct specifications. You will also be responsible for ensuring that the kitchen and equipment are properly cleaned and maintained. The following job duties of a line cook are what one can expect to perform.

Essential Job Duties/Functions

- Weigh, measure, mix and prep ingredients according to the specific recipes.
- Cook, plate and serve high quality food items according to company standards and specifications.
- Check food and ingredients for freshness.
- Work well under pressure and within the prescribed time limits.
- Ensure the kitchen area, equipment and utensils are clean and sanitized after each use.
- Empties trash/recycling into the dumpsters and rinsing out garbage cans.
- Follow all food safety standards in accordance with company and county health codes.
- Completes all running, opening and closing side work.
- Clean kitchen mats nightly using the correct Personal Protective Equipment provided.
- Assisting in other duties, as assigned by the chef or manager.

Minimum Qualifications

- Able to work in a fast paced, high volume environment.
- Ability to work accurately and with a sense of urgency.
- Must possess a positive, enthusiastic and can-do attitude.
- Must be flexible with the ability to adapt to change when required.
- Ability to work with different pieces of kitchen equipment.
- Must be well groomed and properly attired. (See uniform and grooming standards in the employee handbook)
- Must be able to work weekend, holidays and any shift needed.
- Must have reliable transportation and a working phone.
- Able and willing to deliver friendly, courteous and prompt guest service whenever required.
- Able and willing to work cooperatively with other team members.
- Must be able to communicate clearly and effectively.
- Report to work in a timely manner when scheduled.
- Overall cleanliness and organization skills

Physical Requirements

The physical demands described here are representative of those that must be met by the Dishwasher to successfully perform the essential functions of the job. Reasonable accommodations may be made to enable qualified individuals with disabilities to perform essential functions, provided such accommodations do not create an undue hardship for the Company.

The employee must occasionally lift and/or move up to 50 lbs., while performing the duties of this job, the employee is required to reach, bend, stoop and stand for extended periods of time.

By signing this, I fully understand and accept the responsibilities of the position.

Print: _____

Date: _____

Signature: _____