



Position: Line Cook
Reports to: Sous Chef and Executive Chef

Our Mission: to delight every guest with the most remarkable dining & hospitality experiences that keeps them returning.

Core Values: Authenticity - Respect - Enthusiasm

Summary of Position:

Our cooks will show inspired quality & passion in all their work, and desire to serve the best EVERYTIME. They will gladly honor guest special requests. Line cooks will also be cross trained on all stations in order to lend support to other stations if needed.

Duties & Responsibilities:

- Assumes 100% responsibility for the quality and consistency of the products served.
- Understands and complies with our standard portion sizes, cooking methods, quality standards, kitchen rules, policies, and procedures.
- Prep and prepare the menu items on their station.
- Stocks and maintains proper levels of food on line stations to ensure a smooth service.
- Portion food products prior to cooking according to portion size standards and recipe specifications.
- Maintains a clean and sanitary work station including knives, cutting surfaces, line equipment (sanitation requirements and instructions outlined in training manual).
- Follows proper plating and garnish presentations for all dishes.
- Handle, store and rotate all products properly.
- Handles equipment with care having safety in mind.
- Assists in food prep assignments during off-peak periods as directed by the Kitchen Manager on duty.
- Opens and/or closes station properly following station checklists and procedures.

Qualifications:

- A minimum of 3 years line experience.
- Must be able to communicate clearly with managers, kitchen and server staff.
- Must have or be able to attain a current Serve Safe Certificate.
- Must be able to read and write in English.
- Must have drive & take initiative
- Must have high level of integrity
- Must be able to work well with a team
- Must be able to lift 50lbs