

## **Line Cook-1**

**Reports to:** Sous Chef /Executive Sous Chef / Executive Chef

**Department:** Food & Beverage

**Classification:** Hourly

### **Liaises with:**

Director of Food & Beverage/ Sous Chefs

Restaurant and Catering Managers

Other Departmental Managers

### **Scope and General Purpose:**

The role of a line cook is to prepare food for our guests. Guest satisfaction in our operations revolves around the quality of the food and overall dining experience. The line cook is responsible for the daily preparation of food items in the pantry, fry stations or other areas of the kitchen.

### **Essential Duties**

- Approaches all encounters with guests and team members in a friendly, service-oriented manner
- Sets up station according to guidelines.
- Prepares all food items as directed in a sanitary and timely manner.
- Follows recipes, portion controls, and presentation specifications as set by the restaurant.
- Restocks all items as needed throughout the shift.
- Has understanding and knowledge of how to properly use and maintain all equipment in the station.
- Assists with the cleaning, sanitation, and organization of the kitchen, walk-in coolers and all storage areas.
- Performs additional responsibilities as requested by the Chef, Sous Chef or Kitchen Manager at any time.
- Prepares all foods on prep list.
- Operates and maintains kitchen equipment and utensils properly.
- Follows all rules, regulations and guidelines for food sanitation and handling.
- Proficient and knowledgeable in correct food handling.
- Follows all recipes and directions exactly.
- Maintains steady work pace for long periods of time.
- Must be able to understand communication from fellow colleagues in order to effectively prepare food.
- Ability to demonstrate familiarity with company history, restaurants, and basic employee policy.
- Understands the dress code and obtains a suitable uniform.
- Knowledge of all company customer service policies.

### **Knowledge, Skills & Ability Requirements**

- High school diploma or GED equivalent.
- Complete continuing education classes.
- Working knowledge of wines, other beverages for use in food preparation.
- Working knowledge of Point of Sales (POS) systems and operations.
- Working knowledge of health, safety and food service regulations.
- Excellent communication and guest relation skills in English.
- The ability to work well with a large group of people in a team environment.
- Must maintain composure and objectivity under pressure.
- Ability to work a flexible schedule including nights, days, weekends and holidays.

### **Physical Demands**

Essential duties require long periods of standing and walking as well as frequent reaching and kneeling, pushing, pulling, carrying, lifting and moving objects 50 lbs or more without assistance. The employee must have normal vision (corrected), hearing and verbal communication.

### **Environmental Conditions**

Duties are typically performed in an indoor setting; however duties may be assigned periodically which take place out of doors and in the elements.

This Job Description reflects management's assessment of essential functions; however it does not prescribe nor restrict the tasks that may be assigned.