

Line Cook

COMPANY AND CULTURE DESCRIPTION:

This is where you will put a description of your company.

JOB POSITION DESCRIPTION:

Line cooks prepare the delicious, quality food our brand is known for. The ideal line cook is a food expert, cares about the details, and remains calm in the face of multiple, complicated tickets.

RESPONSIBILITIES:

- Properly setting up and taking down station
- Cooking raw and prepared foods, including meat and eggs, to order
- Properly labeling, dating and filling pans
- Cleaning, organizing, and maintaining refrigerators, cooler drawers, and dry storage areas
- Taking inventory and stocking/restocking items
- Communicating with fellow staff members to ensure quality product and ticket times
- Adjusting to high-pressure situations
- Understanding and complying with food safety and temperature standards
- Maintaining a professional and calm demeanor always

QUALIFICATIONS:

- Current Food Handler certificates
- Ability to carry at least 30 lbs.
- Strong communication and interpersonal skills
- Ability to work in fast-paced environments
- Able to multitask and organize
- Ability to stand for long periods of time
- Ability to reach, bend, squat and lift while on the shift
- Ability to withstand frequent exposure to smoke, steam, high temperatures, humidity, and extreme cold
- Knowledge of kitchen equipment
- High School Diploma/ GED

BENEFITS:

- Free meal every shift
- Competitive pay
- Flexible scheduling
- Potential for promotions

