

## **Lead Cook Job Brief (\$25 - \$27)**

We are seeking an experienced and professional Lead Cook to provide exceptional service to our valued patrons. Your primary goal will be to ensure customer satisfaction and enhance our establishment's reputation through your excellent culinary skills.

As the lead cook, you will be responsible for accurately tracking inventory, overseeing and coaching kitchen staff, ensuring health & safety protocols are being followed, and ensuring that meals go out of the kitchen promptly and efficiently, addressing any customer inquiries or concerns. You will also collaborate with the bar lead and management team to ensure smooth operations and high standards of food quality, cleanliness, and service are maintained.

The ideal candidate will have 2+ years' experience as a lead cook, a friendly and outgoing demeanor, excellent communication skills, and the ability to work well under pressure. ServeSafe certificate or ability to obtain certification required.

### **Responsibilities include but are not limited to:**

- Assists F&B manager with inventory, staff scheduling, and menu planning
- Coaches staff on proper cooking & plating technique
- Ensures orders are prepared in a timely manner
- Ensures the quality of servings, resolving any issues
- Ensures portion control to maximize consistency
- Checks inventory levels and reports shortages to F&B manager
- Works with other staff as a team
- Works diligently to achieve outstanding service quality
- Ensures compliance to cleanliness standards

### **Requirements and Skills**

- Proven work experience as a lead cook
- Ability to build relationships with colleagues and customers and ensure mutual satisfaction.
- Good physical condition – able to lift 20 lbs. and be on feet for long periods of time.
- Working knowledge of computer and good math skills.
- Must be 21 with a High School diploma and reliable transportation. ServeSafe certification or ability to acquire.