

Line Cook Job Brief (\$17 - \$20)

We are seeking experienced line cooks 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 a line cook, you will be responsible for ensuring that meals are prepared according to the menu, that meals go out of the kitchen promptly and efficiently, and that health & safety protocols are being followed. You will also collaborate with the restaurant team to ensure smooth operations and high standards of food quality, cleanliness and service are maintained.

The ideal candidate will have 1+ years' experience as a cook in a restaurant environment, The ability to work well under pressure. Knowledge of food safety regulations are preferred.

Responsibilities include but are not limited to:

- Ensures orders are prepared accurately and in a timely manner
- Uses proper cooking & plating technique
- Work with staff as a team
- Ensures compliance to cleanliness standards
- Works with kitchen staff to ensure a high standard of food quality and kitchen cleanliness

Requirements and Skills

- Proven work experience as a line cook
- Good physical condition – able to lift 20 lbs. and be on feet for long periods of time.
- Ability to follow directions and work as a team member
- Must be at least 18 with a High School diploma and reliable transportation.