



JOB REQUIREMENTS :

Title: Prep/Line Cook

Reports to: Executive Chef/Owner

Essential Duties and Responsibilities include the following. Other duties may be assigned.

- Be able to perform all duties and responsibilities of a Prep Cook, Line Cook & Dishwasher
- Knowledge of cooking procedures and temperatures
- Knowledge of kitchen equipment and safety rules for kitchen equipment
- Prepare, produce and maintain food according to specifications by using approved recipes
- Portion food products prior to cooking according to standard portion sizes and recipe specifications
- Prepare a variety of meats, poultry, vegetables and other food items for cooking in ovens, on grills/flat tops, fryers and a variety of other kitchen equipment
- Prepares items for grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating
- Assumes 100% responsibility for quality of products served
- Understands and complies consistently with standard cooking methods, quality standards and kitchen rules, policies and procedures
- Stock and maintains sufficient levels of food products at line stations to assure a smooth service period
- Maintain clean work area, service equipment, food preparation equipment, kitchen cleanliness, and overall restaurant cleanliness to prescribed standards
- Clean, organize, date and rotate items in coolers, as needed
- Complete all aspects of the job in a manner that will not affect the speed or quality of customer service at any time
- Receive and put away food orders
- Prepare food volumes based on sales and inventory driven quantities
- Assemble customer orders to prescribed specification when working on the line
- Interact verbally with patrons, staff and management
- Knowledgeable of and able to communicate product information to customer
- Communicate with customers in a friendly, yet professional manner
- Open and closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen
- Performs other related duties as assigned by the Executive Chef or manager-on-duty

Experience

- Restaurant experience helpful
- Kitchen experience helpful
- Customer service experience helpful

Required Skills

- Must be 18 years of age
- Ability to communicate in English
- Spanish helpful
- Fundamental reading and writing; able to follow written or verbal instructions
- Fundamental math comprehension

Physical Demands. Other duties may be assigned.

- Be able to reach, bend, stoop and frequently lift up to 50 pounds
- Able to do repetitive work
- Be able to work in a standing position for long periods of time (up to 9 hours).
- Must be able to access all small wares or product at varying heights of storage
- Required to operate equipment set at standard height

NOTE: The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

Work Conditions

- Can be scheduled for up to 40 hours a week, to include daytime, nights, weekends and holidays
- Arrive 15 minutes prior to assigned shift
- Able to work in a high, fast-paced kitchen environment, sometimes stressful
- Work up to four-hour shifts without a break
- Flexible with job duties
- Able to multi-task
- Be able to self-motivate in work environment
- Complete work required within a limited space
- Complete work required within a limited time
- Employee will often work in a hot environment with heavy and sometimes heated equipment.
- Hazards include, but not limited to, slipping, tripping, burns, cuts, abrasions and falls.