

Job Description

Title: LINE / DINNER COOK

Reports to: Kitchen Supervisor

Rate of Pay: \$11 - \$12 an hour

Summary of Position:

Accurately and efficiently cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu item plates.

Duties & Responsibilities:

- At the start of each shift Check that Daily Prep List is complete and sufficient prep product is available for dinner service.
- Inform Kitchen / Dinner Supervisor immediately of prep shortages.
- Use our Standard Recipe Card for preparing all products.
- Portion food products prior to cooking according to standard portion sizes and recipe specifications.
- Stock and maintain sufficient levels of food products at line station to assure a smooth dinner service.
- Prepare item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
- Assumes 100% responsibility for quality and presentation of products served.
- Communicate with service staff verbally and through use of the 86 board.
- Use and understand POS ticket system.
- Understand and comply consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.

- Maintain a clean and sanitary work area including tables, shelves, walls, grills, salamander, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
- Washes dishes as necessary
- Attend employee meetings and brings suggestions for improvement.
- Promptly reports equipment and food quality problems to Kitchen / Dinner Supervisor.
- Follow proper plate portion, presentation and garnish set for all dishes.
- Handle, store and rotates all products properly.
- Understand and comply with Company Policies.
- Close kitchen properly and follow the closing checklist for kitchen stations. Assist others in closing the kitchen.
- Sign off on dishwasher closing list.
- Perform other related duties as assigned by the Kitchen / Dinner Supervisor or manager-on-duty.

Qualifications:

- A minimum of 2 years of experience in kitchen preparation and cooking.
- At least 6 months experience in a similar capacity.
- Must be able to communicate clearly with managers, kitchen and dining room personnel.
- Be able to reach, bend, stoop and frequently lift up to 40 pounds.
- Be able to work in a standing position for long periods of time (up to 9 hours).
- Punctuality and regular and reliable attendance.
- Honesty and Integrity