Line Cook (small restaurant)

Job Description:

The **Line Cook** sets up and stocks food items and other necessary supplies. Prepares food items by cutting, chopping, mixing, and preparing sauces. Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards.

Job Responsibilities:

* Set up and stock stations with all necessary supplies
* Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
* Prepares a variety of meats, seafood, poultry, vegetables, dairy and other food items using knives, electric mixers, immersion blenders, food processors, scales, and portion bags.
* Processes prepared foods for service using ovens, gas stoves, griddles, and broilers
* Assure that each item is cooked to the Chef’s and guest’s specifications
* Garnish each dish properly
* Answer, report and follow executive or sous chef’s instructions
* Maintains a clean and sanitary work station area including tables, shelves, broilers, sauté burners, ovens, flat top griddles and refrigeration equipment both during and after service
* Stock inventory appropriately
* Ensure that food comes out simultaneously, in high quality and in a timely fashion
* Assumes responsibility for quality, food safety/sanitation and timeliness of products served
* Maintain a positive and professional approach with coworkers and customers
* Perform other related duties as assigned by the management staff
* Prepares any necessary sauces or accompaniments before meal service begins
* Stays open until the last customer leaves
* Offers a creative menu to compete with other local restaurants
* Cleans up after business hours
* Communicates with owner about how to improve meal service
* Alters dishes based on consumer suggestions or requirements
* Setting up, cleaning, and organizing work stations
* Preparing ingredients for the shift; washing vegetables, chopping, seasoning meat, etc.
* Preparing oven, utensils, and grill for shift
* Taking orders from wait staff or computerized system
* Cooking order according to food health and safety standards
* Recommending ideas for specials or seasonal dishes
* Handling multiple food orders at one time
* Monitoring multiple food orders as new orders arrive
* Dressing order for presentation
* Ensuring each guest order has the correct food and sides
* Delivering food order to wait staff in a timely manner
* Storing all food properly
* Sanitizing and cleaning work stations and utensils
* Reordering stock and food supplies
* Monitoring other cooks and team members
* Assisting other cooks in preparing food or helping other team members when needed

Job Qualifications:

* High School Diploma required
* Associates in culinary arts or diploma from accredited culinary institute preferred
* Experience as a line cook

Opportunities as a line cook are available for applicants without experience in which more than one line cook is needed in an area such that an experienced line cook will be present to mentor.

Job Skills Required:

* Ability to cook
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Ability to spot and resolve problems efficiently
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks
* Able to quickly memorize complex or multiple orders