



JOB DESCRIPTION

TITLE: A la Carte Line Cook

FLSA STATUS: Non-Exempt

REPORTS TO: Executive Sous Chef & Sous Chef

DEPARTMENT: Kitchen

JOB SUMMARY: The line cook position is responsible for prepping ingredients and assembling according to the kitchen's recipes and the chef's specifications.

SUMMARY OF ESSENTIAL FUNCTIONS:

1. Set up and stock stations with necessary supplies
2. Prepare food for service (e.g. chopping vegetables, butchering meat and fish, preparing sauces)
3. Cook menu items in cooperation with the rest of the kitchen staff
4. Ensure that food comes out simultaneously, in high quality and in a timely fashion
5. Maintain constant communication with chef and other cooks
6. Stock inventory appropriately
7. Help to insure all food items are ordered and in house(notify the chef if food items need to be ordered)
8. Help with the cleanliness and maintenance of all kitchen equipment (if equipment needs repair notify the chef)
9. Help with new menu development
10. Maintain a clean work area and station
11. Comply with nutrition and sanitation regulations, as well as safety standards
12. Maintain a positive and professional approach with coworkers and members

QUALIFICATIONS:

- Minimum of 2 years' experience in food service
- High School Diploma
- Preferably in the process of working towards culinary degree
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed executing assigned tasks
- Familiar with current industry techniques and practices
- Must be able to walk or stand during entire shift
- Must be available to work flexible shifts and overtime if necessary
- Must be able to lift up to 50 lbs
- Must be able to push and pull up to 50 lbs
- Must be available for emergency and scheduled work requirements on evenings, weekends or holidays

Note: Nothing in this job description restricts management's right to assign or reassign duties and responsibilities to this job at any time.