
LINE COOK

Reports to: Banquet Chef and Sous Chef

Basic Functions: Responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. Must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively.

Essential Functions:

- Set up stations and collect all necessary supplies to prepare menu for service
- Prepare a variety of foods; meat, seafood, poultry, vegetable, and cold food items
- Arrange sauces and supplementary garnishes for allocated station
- Notify Chef in advance of likely shortages
- Serve menu items compliant with established standards
- Use food preparation tools in accordance with manufactures instructions
- Maintain a prepared and sanitary work area at all times
- Keep the work area fresh all through the shift
- Make sure all storage areas are clean and all products are stored appropriately
- Constantly use safe and hygienic food handling practices
- Assist with all duties as assigned by Banquet Chef and Sous Chef
- High school diploma or GED equivalent.
- Professional diploma or food services management preferred
- Minimum 1 year of cooking experience required
- Knowledge of basic sanitary guidelines
- Knowledge of health and safety regulations

Skills/Aptitudes:

- High tolerance for repetition • Reliable • Attention to detail
- Great organizational skills
- Ability to self-motivate, maintain sense of urgency, keep momentum
- Ability to communicate effectively with co-workers and managers
- Ability to work independently
- Must love and enjoy working with food
- Basic food handling and preparation knowledge
- Ability to work well under pressure

Job Types: Full-time, Part-time

Contact:

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