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JOB DESCRIPTION

Position Title	Department	Reports to
Line Cook/Fryer	[Operations]	[Line Cook Lead]
Employment Status	FLSA Status	Effective Date
Temporary Full-Time Part-Time	🗵 Non-Exempt 🗆 Exempt	[Effective Date]

POSITION SUMMARY

The Line Cook plates dishes and completes basic food prepping tasks for the restaurant. Their main duties include preparing and cooking food in a specific station, cleaning up prep areas and making sure the kitchen is stocked.

ESSENTIAL DUTIES AND RESPONSIBILITIES

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Season and cook food according to recipes or personal judgment and experience.
- Turn or stir foods to ensure even cooking.

MINIMUM QUALIFICATIONS

- At least one year of cooking experience
- Excellent kitchen administration knowledge and ability to work as part of a team
- Strong organization and active listening skills
- The ability to work on your feet for most of the day and lift 30 pounds at a time
- Exceptional time management skills

PHYSICAL DEMANDS AND WORK ENVIRONMENT

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this position. Reasonable accommodations may be made to enable individuals with disabilities to perform the functions. While performing the duties of this position, the employee is regularly required to walk and stand during entire shift. The employee frequently must lift and carry racks or stacks of

dishes, glassware, and other utensils, weighing up to 30 pounds, up to 50 times per shift. The employee occasionally lifts and empties trashcans weighing up to 150 lbs., with assistance, up to two times per shift. The employee frequently bends, stoops, reaches, pushes and lifts. The employee works primarily indoors in a hot, damp environment with some work done outside. This position required the occasional exposure to sharp machinery, broken glass, metal cans, and heat sources with some potential for injury. The employee is frequently required to wash hands. The noise level in the work environment is usually moderate to high.

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This job description in no way states or implies that these are the only duties to be performed by the employee(s) incumbent in this position. Employees will be required to follow any other job-related instructions and to perform any other job-related duties requested by any person authorized to give instructions or assignments. All duties and responsibilities are essential functions and requirements and are subject to possible modification to reasonably accommodate individuals with disabilities. To perform this job successfully, the incumbents will possess the skills, aptitudes, and abilities to perform each duty proficiently. Some requirements may exclude individuals who pose a direct threat or significant risk to the health or safety of themselves or others. The requirements listed in this document are the minimum levels of knowledge, skills, or abilities. This document does not create an employment contract, implied or otherwise, other than an "at will" relationship.

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